Tea time scones

Preheat oven to 400 F

Large baking sheet, greased

2 cups all-purpose flour

¼ cup granulated sugar

1 tbsp baking powder

½ tsp baking soda

½ cup cold butter or margarine, cut into pieces

½ cup dried currants or raisins (you can omit them for plain scones)

1 egg

½ cup buttermilk

Topping

1 tbsp buttermilk (approx.)

1. In a large bowl, stir together flour, sugar, baking powder, and baking soda. Cut in the butter or margarine using a pastry blender or fork to make coarse crumbs. Stir in currants or raisins, if using.
2. In another bowl, beat egg with buttermilk; stir into dry ingredients to make a soft dough.
3. Turn out onto floured surface and knead dough gently three to four times; pat or roll out using a floured rolling pin into a circular shape about ¾ inch thick. Cut out rounds using a 2 ½ inch floured cutter; arrange on prepared baking sheet.
4. Brush with buttermilk. Bake in preheated oven for 16-20 minutes or until golden. Transfer to rack to cool.