

Scottish Rock Buns

Simple, traditional, basic breakfast pastry. Rock buns are a slightly drier, perhaps tastier, variation of scones. Great the next day.

Ingredients

- 2 cups white flour
- 2 tablespoons granulated sugar, (or more to taste - up to 6 tablespoons)
- 3 ounces butter or margarine
- 1 1/2 teaspoons baking powder
- 3/8 cup currants
- 1/2 teaspoon vanilla extract
- 1 egg, beaten
- 2 tablespoons milk

Method

Combine flour, sugar, baking powder. Work the butter into the mixture with your hands, leaving it chunky. Mix together milk, egg and vanilla, blend into mixture. Add currants.

Break off 2 or 2 1/2-inch pieces of the dough and arrange on a dry baking pan. Bake at 400° until golden brown on top (about 15-20 minutes).

Serves 4 to 6

Notes

You might experiment with the sugar and butter content: more butter makes them richer and more scone-like. Instead of currants you can use chopped dry cranberries.

Source: -- (6 servings)
