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VICTORIAN LAVENDER CREAM SCONES

This fabulous recipe makes about 40 tiny herb-scented scones that can be made ahead and frozen.

1 cup dried currants
3 Tablespoons brandy or rum
4 1/2 cups all-purpose flour
2 teaspoon baking powder
1/2 teaspoon baking soda
2 Tablespoons sugar
2-3 teaspoons finely crumbled fresh lavender leaves
2 sticks unsalted butter
1/2 pint heavy cream

Plump the currents in brandy or rum for 30 minutes or more. Meanwhile, in a food processor or a large bowl, mix flour, baking powder, baking soda, sugar, lavender (reserving 1/2 teaspoon for later) and butter. Reserving 3 Tbs. for later use, mix in cream. If using food processor, do not over process. Using a wooden spoon, add currants including any excess liquid. Wrap dough in plastic and chill for 3 hours or more. Overnight is just fine.

At least 30 minutes before baking scones, add 1/2 teaspoon of lavender to reserved cream.

Preheat oven to 375° F. Roll out dough on a lightly floured surface until it is 1/2" to 3/4" thick. Using a tiny (about 1 or 1 1/2-inch in diameter) biscuit cutter, cut dough into rounds. Place scones on a lightly buttered cookie sheet. Brush tops with lavender cream. Bake at 375° until scones puff up, about 13-15 minutes.