

Scones are a common tea accompaniment throughout the UK and Ireland. These lemony scones are laced with sultanas, which are very similar to the golden raisins sold in the U.S. The recipe is adapted from <https://traybakesandmore.com/lemon-and-sultana-scones/>

Lemon and Sultana Scones

Makes about 10

8 ounces flour (about 1 $\frac{3}{4}$ cups)
4 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
2 ounces butter (4 tablespoons)
2 ounces sultanas (golden raisins) (heaping $\frac{1}{3}$ cup)
3 tablespoons caster sugar (superfine sugar, also called baker's sugar)
Grated zest of a large lemon
1 egg, beaten
5 tablespoons milk
Lemon curd (purchased or homemade) for serving (optional)



Preheat oven to 400 degrees.

Sift the flour, baking powder and salt into a large bowl.

Rub in the butter with your fingers until it resembles fine breadcrumbs.

Thoroughly mix the sultanas, sugar and lemon zest, then stir into the flour mixture.

Beat egg and milk together in a small bowl. Add most of this to the dry ingredients and mix to form a soft dough. You may not need all the egg/milk mixture.

Roll out to $\frac{1}{2}$ - to 1-inch thickness and cut into small rounds. Brush the tops with any remaining egg/milk mixture. (If none is left, brush with milk.) Sprinkle lightly with sugar.

Place on a greased or lined baking sheet and bake 10 to 12 minutes, or just until golden on top. Remove to a wire rack to cool. If desired, serve with lemon curd.

Homemade Lemon Curd:

$\frac{2}{3}$ cup granulated sugar
1 tablespoon cornstarch
 $\frac{1}{8}$ teaspoon salt
 $\frac{1}{3}$ cup fresh lemon juice

4 tablespoons ($\frac{1}{2}$ stick) unsalted butter
3 large egg yolks
2 teaspoons grated lemon zest

In a 2-quart heavy saucepan, stir together sugar, cornstarch and salt. Add lemon juice and butter. Bring to a simmer over medium-high heat, whisking, then continue to simmer, whisking constantly, 1 minute. In a small bowl, lightly beat yolks, then whisk in $\frac{1}{4}$ cup of the lemon mixture. Next whisk egg mixture into remaining lemon mixture in saucepan.

Reduce heat to low and cook, whisking constantly, until curd is thickened, about 2 minutes. Do not let mixture boil. Transfer to a bowl and stir in zest. Chill, surface covered with parchment, until cool, about 1 $\frac{1}{2}$ hours.