

## **Red Currant Scones**

1 c. fresh or frozen red currants  
1 3/4 c. flour  
3 tsp. baking powder  
1/4 c. sugar  
1/2 tsp. salt  
1/3 c. butter, cold  
2 eggs  
1/3 c. milk  
Cinnamon & sugar

Preheat oven to 350 degrees.

Sift together flour, baking powder, sugar, and salt. Cut in butter with a pastry blender until mixture resembles coarse crumbs. Gently stir in currants, taking care not to mash them.

Whisk eggs with milk. Lightly stir into the flour mixture.

Turn dough out onto a floured board, handling as little as possible. Shape the dough into two (6" diameter x 3/4" thick) rounds. Cut each into 6 wedges. Place on a baking sheet, and sprinkle with cinnamon and sugar.

Bake for 15 to 20 minutes or until lightly browned.

(Adapted from a recipe for Raspberry Scones on [www.cdktichen.com](http://www.cdktichen.com))

## **Gooseberry Fool**

1 lb gooseberries

1-2 Tbl. Water

Sugar, to taste (about 1/4 c.)

1 c. whipping cream

Top and tail the gooseberries, then rinse and drain. Put in a sauce pan with the water. Cook over low heat from 5 minutes, or until soft. Mash lightly. Season with sugar, to taste. (Or cook the sugar with the berries.)

Cool the berry mixture.

Whip the cream until firm, then fold into the gooseberries. Chill before serving.