

Lady Cassandra's Afternoon Tea Scones

As referenced in *CHASING CASSANDRA*

I found the recipe for these soft and perfect little scones in several Victorian era cookbooks and tweaked it just enough to make it work for us. The Victorians often added corn starch or potato starch to baked goods like this and it makes the scones incredibly light and fluffy. Unfortunately, Greg and the kids and I can't make afternoon tea a daily ritual like the Ravenels do, but when we get a chance, we always include scones. These are easy and delicious!

Lisa

Ingredients

1 $\frac{3}{4}$ cup flour

$\frac{1}{4}$ cup corn starch

$\frac{1}{2}$ tsp salt

3 tsp baking powder

1 stick butter, cold and chopped into diced sized pieces

$\frac{3}{4}$ cup milk

A little half & half or cream for brushing over the scones

Directions

Preheat oven to 425.

Mix the dry ingredients with a whisk or fork. Cut in the butter with a pastry blender or a fork, mashing and mixing until it's all crumbs. Pour in the milk and gently mix until it's a big ball.

Sprinkle the dough with flour, sprinkle a rolling pin and cutting board/mat with more flour and roll to $\frac{1}{2}$ inch thickness. (Tip: The less you touch, mash and fool with the dough, the more tender the scones will be.) Use a small biscuit cutter (mine's about 2 inches) to cut little circles and put them on a nonstick cookie sheet or pan (I like to "line" mine with parchment).

Use a pastry brush to brush half & half or cream over the top of each scone.

Bake for 12 minutes. (This is where you have to use your judgment—if they're not nicely golden brown, keep them in another couple of minutes.)

Serve with butter, jam, honey, clotted cream, whatever you want to put on a perfect little scone.