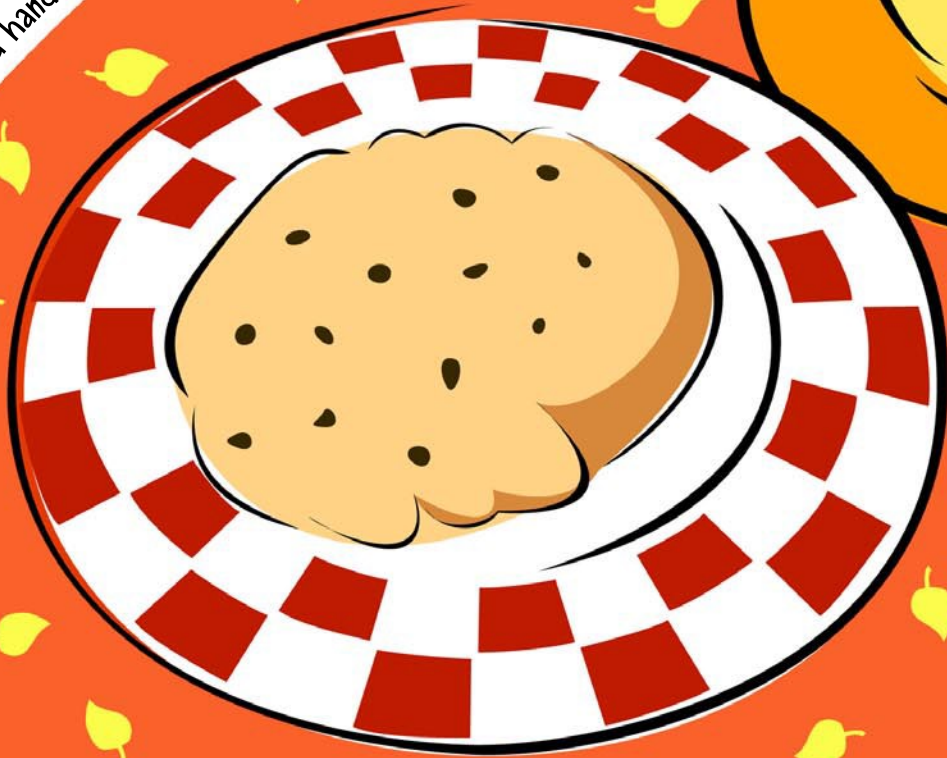


# Meghan's Dundee Scones

3 1/2 cups flour ~ 1 T baking powder ~ 1/2 tsp salt ~ 1/2 cup marmalade ~  
a handful of oats ~ some currants or raisins ~ 1/2 cup butter ~ 1/2 cup milk ~ 2 whole eggs ~ 1 egg, separated



Preheat the oven to 400 degrees. Grease a cookie sheet.

In a large bowl, mix together the flour, baking powder, salt, marmalade, oats, and currants or raisins. Cut in the butter.

In another bowl, combine the milk, whole eggs, and the egg yolk.

Pour the wet ingredients into the dry ingredients. Mix gently with your hands. Add a little extra flour if the dough is too sticky.

Drop like biscuits onto the cookie sheet.

Lightly whisk the remaining egg white and slather the top of each scone with it.

Bake for 15 minutes, or until golden brown.