

Ingredients

2 cups flour
4 teaspoons **baking** powder
3/4 teaspoon salt
1/3 cup **sugar**
4 tablespoons butter
2 tablespoons shortening
3/4 cup cream
1 egg
Handful dried currants or dried cranberries

Directions

Heat oven to 375 degrees.

In a large mixing bowl, combine flour, baking powder, salt and sugar. Mix well. Cut in butter and shortening. In a separate bowl, combine cream with beaten egg then add to dry ingredients. Stir in fruit. Turn dough out onto a floured surface. Roll dough out and cut into biscuit size rounds. Bake for 15 minutes or until brown.