

Lemon & Ginger Scones

These scones are best served warm with butter, clotted cream, jam or lemon curd. And they freeze well. Before serving, bring them to room temperature and reheat in the oven briefly at 300°F.

For the Scones

- 2 tsp. baking powder
- ½ tsp. salt
- 2 cups unbleached all-purpose flour
- 4 Tbsp. (2 oz.) cold unsalted butter, cut into ½-in. cubes
- 3 Tbsp. sugar
- 2 tsp. grated lemon zest (Meyer lemons if you can get them)
- ⅓ cup finely chopped crystalized ginger
- ½ cup heavy cream
- 1 large egg



For the Glaze

- 2 cups confectioner's sugar
- 2 Tbsp. butter, softened
- 1 Tbsp. milk
- 1 Tbsp. lemon juice
- 1 tsp. lemon zest

1. Preheat oven to 425°F.
2. In a large bowl, whisk together the baking powder, salt and flour. Using your hands, crumble the butter into the flour mixture, pinching with your fingertips until the mixture resembles coarse meal and there are no butter lumps bigger than a pea. Place in freezer to chill.
3. Next, zest the lemon and measure out the sugar into a small bowl. Combine sugar and lemon zest, and, with your hands, incorporate zest into sugar.
4. Chop the ginger. Remove the bowl from the freezer, add the ginger and the sugar-lemon mixture to the bowl and combine.
5. Pour ½ cup heavy cream and the egg into a small bowl or measuring cup. Beat with a fork or whisk to mix well. Pour into the flour mixture and stir gently to just combine.
6. The dough will look dry and crumbly, and some unincorporated flour may remain at the bottom of the bowl. Using your hands, squeeze and press the dough into a rough mass. Turn the dough and any remaining flour out onto a board or countertop, and press and gather until it comes together. Try not to overwork the dough.
7. As soon as the dough holds together, pat it into a rough circle about 1½-to-2-inches thick. Cut the circle into 8 wedges.
8. Place the wedges on a baking sheet lined with parchment paper or a silicone baking mat. Bake for 12 to 14 minutes or until pale golden.
9. While scones are baking, add all the glaze ingredients to a medium-size bowl and whisk until smooth.
10. When scones are done, transfer them to a wire rack to cool slightly. While still warm, drizzle scones with the glaze and serve.

Makes 8 scones

Tasty Twists

There are lots of variations you can try. Instead of lemon and ginger, try substituting:

- Apricots with almonds or pistachios
- Orange zest with walnuts or pistachios
- Currants, dried cranberries or dried cherries
- Frozen or fresh berries

