

Seasonal Eating



Mother Ginger Scones

2 cups flour
1/3 cup sugar
3 tablespoons chopped crystallized/candied ginger
3 tablespoons fresh lemon zest
2 teaspoons baking powder
1 1/2 teaspoons ground ginger
1/2 teaspoon salt
1/2 teaspoon ground cardamom
4 tablespoons cold butter, cut into pieces
1/2 cup chopped roasted pistachio nuts
1/2 cup chopped dried cherries
3/4 cup plus 3 tablespoons heavy cream, divided
1/2 teaspoon vanilla extract
coarse sugar

Line a rimmed baking sheet with parchment paper. In a large bowl, whisk together flour, sugar, candied ginger, lemon zest, baking powder, ground ginger, salt and cardamom. Using a pastry blender, cut butter into flour mixture until it resembles coarse crumbs. Stir in pistachios and cherries. In a liquid measuring cup, combine 3/4 cup plus 2 tablespoons cream and vanilla extract, stirring to blend. Add to flour mixture, stirring until mixture comes together. (If mixture seems dry, add more cream, 1 tablespoon at a time.) Working gently, bring mixture together with hands until a dough forms. Turn out dough onto a lightly floured surface. Knead gently 4-5 times. Using a rolling pin, roll dough to a 3/4" thickness. Cut into 14 (2 1/2") rounds. Place 2" apart on baking sheet. Brush tops of scones with remaining 1 tablespoon cream. Garnish tops with coarse sugar. Bake at 350 degrees about 20 minutes until lightly browned and wooden pick comes out clean.