

Ginger Scones Recipe

- Prep time: 10 minutes
- Cook time: 20 minutes
- Yield: Makes 12 scones.

As with any baking recipe that relies to some degree on the leavening power of baking powder, make sure you are using relatively fresh baking powder. Baking powder that is older than six months tends to be flat. So, mark your can with the date you bought it, and then replenish when it is over 6 months old.

Ingredients

- 3 cups all purpose flour (400 g)
- 3/4 cup sugar (160 g)
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 3/4 cup candied ginger (chopped into 1/4-inch pieces or smaller) (3 1/2 ounces or 110 g)
- 1 Tbsp lemon zest
- 1 Tbsp grated fresh ginger
- 3/4 cup buttermilk* (200 ml)
- 10 Tbsp (5 ounces, 140 g) unsalted butter, melted
- 1 Tbsp coarse sugar for sprinkling on top (optional)

** If you don't have buttermilk you can substitute with a Tbsp of lemon juice and 3/4 cup minus one tablespoon of regular milk.*

Method

1 Preheat oven to 400°F (or 200°C). Line a large baking sheet with parchment paper.

2 In a large bowl vigorously whisk together the flour, sugar, baking soda, baking powder, and salt. Stir in the candied ginger, lemon zest, and fresh ginger until evenly mixed.

3 Create a well in the center of the flour, pour in the melted butter and the buttermilk. Gently mix with a wooden spoon until the flour mixture is just moistened. Don't over-mix! The mixture should look very shaggy.

4 Divide the mixture into two balls, and flatten each onto a floured surface into a 1-inch thick, 6-inch wide circle. Slice each round into 6 wedges. Transfer to the parchment paper-lined baking sheet, spacing at least an inch apart. Sprinkle with coarse sugar.

5 Bake at 400°F (or 200°C) for 18-20 minutes. Cool on a rack for 5 minutes before eating.

To store, allow first to cool to room temperature, then seal in a freezer bag.