

Pear and Ginger Scones with White Chocolate Drizzle

Yield: Makes 8 scones



Ingredients

- For the Scones
- 2 1/2 cups all-purpose flour
- 1/2 cup sugar
- 1 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 1/2 cup (8 tablespoons) cold butter, cut into pieces

- 2/3 cups, plus 1 tablespoon, heavy whipping cream, divided
- 1/4 tsp. vanilla extract
- 1 egg
- 2 tsp. grated fresh ginger
- 1/2 cup crystalized ginger, chopped (also sometimes labeled candied ginger)
- 1 cup chopped pear (from about 1 pear)
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- For the White Chocolate Drizzle
- 4 ounces white chocolate, chopped
- 1 tsp. coconut oil
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Instructions

1. Pre-heat your oven to 425 degrees. Line a large baking sheet with parchment paper. Set aside.
2. In the bowl of your food processor with the blade attachment, combine the flour, sugar, baking powder, baking soda and salt. Add the cold butter and pulse until the butter is broken down into pea-sized pieces.
3. In a small bowl, beat together 2/3 cups of the heavy cream, the vanilla extract and the egg. Add this liquid mixture to your food processor along with the fresh grated ginger. Pulse until the dough has just come together. Add the crystalized ginger and pulse 2-3 more times.
4. Turn the dough out onto a floured counter top and using well floured hands, fold in the chopped pear. Be careful not to over work the dough. Shape the dough into a round disk and then cut it into eight wedges. Transfer the wedges to your prepared baking sheet, leaving about 1-2 inches between each wedge. Brush the tops with the remaining tablespoon of heavy cream.
5. Transfer your baking sheet to your pre-heated oven and bake for 13-15 minutes, or until the scones are slightly golden around the edges. Remove from the oven and allow the scones to cool on their baking sheet for 10-15. Then transfer them to a wire rack to continue cooling.
6. Once the scones have cooled, make the white chocolate drizzle. In a small heavy bottom saucepan (or in a double boiler) set over medium heat, melt the white chocolate with the coconut oil, stirring frequently. Once smooth, drizzle the melted white chocolate over the scones.
7. Scones are best when they eaten the day they are made. But they will keep for 2-3 days in an airtight container at room temperature. Allow the white chocolate to set before transferring them to a storage container.