

RASPBERRY PISTACHIO SCONES WITH LEMON GLAZE

YIELD: 6 SCONES

PREP TIME: 20 MINUTES

COOK TIME: 20 MINUTES

TOTAL TIME: 40 MINUTES

INGREDIENTS:

- 2 cups (285 grams) unbleached all-purpose flour, plus more for dredging
- 2 tablespoons (26 grams) granulated sugar
- 1 tablespoon (14 grams) baking powder
- 1/2 teaspoon salt
- 1/3 cup (35 grams) whole pistachios
- 8 tablespoons or 1 stick (230 grams) unsalted butter, chilled and cut into 1/2-inch cubes
- 1 cup chilled heavy cream + 2 tablespoons (for brushing)
- 4 ounces fresh or frozen raspberries
- 1 tablespoon demerara or turbinado sugar

Lemon Glaze:

- 3/4 cup (90 grams) powdered sugar
- 1 tablespoon freshly squeezed lemon juice
- 1 teaspoon heavy cream or milk
- 2 tablespoons (20 grams) whole pistachios, ground finely

DIRECTIONS:

1. Preheat the oven to 425 degrees Fahrenheit. Line a large baking sheet with parchment paper, and set aside.
2. **Prepare Scones:** In a large food processor (fitted with a blade attachment), combine the flour, sugar, baking powder, and salt. Pulse several times until all of the ingredients are evenly incorporated. Add the whole pistachios and cold, unsalted butter and pulse 10 times, or until the butter is no smaller than the size of a pea. Transfer mixture to a large mixing bowl.
3. Create a well in the center of the ingredients, and pour in the heavy cream. Using a fork, stir 1 cup of cream into the dry ingredients. As the dough starts to come together, gently add the raspberries. Scrape the scone dough onto a clean, well-floured counter-top. Press the dough together gently for 5 to 10 seconds (avoid over-working)--don't worry if some of the raspberries get crushed, sprinkle with more flour if the dough gets too sticky or difficult to handle--and pat the dough into an 8-inch diameter disc, roughly 1-inch thick.
4. Using a sharp, large knife, cut the dough into six wedges. Transfer the scone wedges onto the parchment paper (or silicone) lined baking sheet, allowing several inches between them. Chill in the

freezer for 10 to 15 minutes. Using a pastry brush, brush the tops of the scones with the remaining heavy cream. Sprinkle the scones generously with demerara or turbinado sugar and bake at 425 degrees Fahrenheit for 18 to 20 minutes, or until they are golden brown. Immediately transfer the scones to a cooling rack to cool completely before glazing.

5. **Prepare Glaze and Topping:** In a small food processor, process 2 tablespoons of whole pistachios until they are finely ground. Set aside. In a small bowl, whisk together the powdered sugar, lemon juice, and milk. It should be thick, but able to be drizzled from the end of a spoon. If the glaze is too thick, add more lemon juice or milk/cream to thin it out. If the glaze is too thin, add a tablespoon of powdered sugar at a time until the correct consistency has been reached.
6. Once the scones have cooled, use a spoon and drizzle the tops of the scones with the glaze. Immediately sprinkle with ground pistachios and allow the glaze to set before serving.

Scones are best served the day of baking. If you plan on preparing the scones a day or two in advance, do not glaze the scones. For the best results: reheat the (unglazed) baked scones in a 350 degree oven for 10 to 15 minutes, allow to cool, and glaze just before serving.