

Orange Ginger Scones

Chef Jenn Magrey

Ledyard Farmers Market

2 and 1/2 cups all-purpose flour

1 tablespoon plus 1 teaspoon baking powder

3 tablespoons sugar

1/4 teaspoon nutmeg

1/2 teaspoon cardamom

3/4 teaspoon kosher salt

1 stick unsalted butter, cold, cut into 1/2-inch cubes

2 tablespoons candied ginger, finely chopped

Zest of one orange

Juice of one orange (always ZEST it first!)

3/4 cup 1/2 and 1/2

Mix the flour, baking powder, sugar, nutmeg, candied ginger, cardamom and salt in a mixing bowl. Using a pastry cutter, cut in the cubes of butter to resemble coarse sand. I often use my hands too!

In a small bowl, mix the 1/2 and 1/2, orange juice and zest and mix well.

Add the wet to the dry ingredients and mix well.

Turn it out onto your counter and sprinkle with a tiny bit more flour and shape it into a mound of dough.

It shouldn't be handled too much or the scones become tough.

Place this mound onto a parchment lined baking sheet, pat into a 9-inch circle, and cut into 8 wedges with a sharp knife.

Arrange the wedges around the baking sheet, leaving at least an inch between them. Brush with a little milk or 1/2 and 1/2 and sprinkle with turbinado raw sugar. (optional)

Bake for 20 minutes until lightly golden. Cool on a wire rack for 5 minutes before eating.

Enjoy!