

# Gingerbread Scones with Marmalade Butter

Phillis Carey cooking class, Sept. 2013

Internet address:



- 2 1/2 cups all-purpose flour
- 1/2 cup brown sugar
- 2 tablespoons sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 2 teaspoons ground ginger
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground nutmeg
- 1/2 cup unsalted butter, diced and chilled
- 1 large egg
- 1/3 cup buttermilk
- 1 tablespoon molasses
- 1 large egg (for the egg wash)
- 1 tablespoon water
- 1 tablespoon sugar (to sprinkle on top)

## MARMALADE BUTTER:

- 1/2 cup unsalted butter, at room temperature
- 3 tablespoons orange marmalade, or apricot jam (chopped)
- 1 dash salt

## Servings: 12

1. Preheat oven to 400°F. In a large bowl whisk together the flour, brown sugar, granulated sugar, baking powder, soda and salt. Add ginger, cloves and nutmeg and whisk until well blended. Cut or rub in butter until pieces are the size of peas.
2. In a small bowl whisk together the egg, buttermilk and molasses until blended. Pour into the flour mixture, stir with a fork until evenly moistened. With hands, quickly and gently press together to form a dough. Divide dough in half and press each into about a 6-7 inch circle, about 1-inch thick.
3. Gently transfer dough to a large baking sheet, then cut into 6 wedges each, leaving the circle in its shape, just barely separating them.
4. In a small bowl whisk together 1 egg and water, then lightly brush this over the top of scones. Sprinkle tops with the 1 T. granulated sugar and bake for 20-25 minutes or until a toothpick inserted in the center comes out clean. Internal temperature should be 200°F. Cool on a rack for 10 minutes. Serve warm or at room temp with Marmalade Butter.
5. MARMALADE BUTTER: Place softened butter and marmalade in food processor and process until smooth. Scrape into a decorative bowl (or individual small ramekins). Chill until serving time, allowing butter to warm to room temp for at least 30 minutes before serving.

## Yield: 12 scones

Per Serving (excluding unknown items): 299 Calories; 17g Fat (49.3% calories from fat); 4g Protein; 34g Carbohydrate; 1g Dietary Fiber; 77mg Cholesterol; 187mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 3 Fat; 1 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons  
<http://tastingspoons.com>