

THE CULINARY

Playground



White Chocolate Raspberry Scones

8 servings

2.5 c flour
3T sugar
1T (aluminum free) baking powder
1/4t salt
1/3 c cold butter, grated
1/2 c unsweetened vanilla soy milk
1 egg
1t vanilla
1/3 c fresh raspberries
1/3 c white chocolate chips

1/2 c powdered sugar
4 fresh raspberries

Preheat the oven to 375 degrees. Line a baking sheet with a slipmat and set aside.

In a mixing bowl, whisk together flour, sugar, baking powder and salt.

Grate butter into flour mixture and use a fork or pastry cutter to combine, until it looks like coarse sand.

In a small bowl, whisk milk, egg, vanilla until fully mixed. Add the wet ingredients to the dry and stir until combined. Mixture will look dry.

Fold in the raspberries and chips until combined. Dough will be slightly sticky. Turn the dough out onto a floured surface and knead until it comes together in a ball, adding flour as needed. Form and flatten into a 8-9" circle about 1" thick. Cut the dough into 8 triangles and place on the slipmat.

Using a pastry brush, brush the tops and sides of each scone with milk or cream.

Bake 15-20 minutes until scones are just starting to turn golden brown on the edges. Cool completely.

While scones bake, mash the 4 raspberries into the powdered sugar (the berry juice is the liquid which will color and flavor the drizzle). If the mixture is too thick, add another berry.

Once scones are cooled, drizzle the raspberry glaze over the scones. Store in an airtight container.