

Raspberry Chocolate Scones

(from Tate's Baking for Friends, 2012)

Makes 6 large scones

SCONES:

2 cups unbleached all-purpose flour
1/2 cup packed dark brown sugar
1/4 almond flour
2 tsp baking powder
1/4 tsp baking soda
1/4 tsp salt
1 stick (8 tbsp) cold salted butter cut into 1/2 inch cubes
3/4 individually quick frozen raspberries-not thawed
1/2 cup semisweet chocolate chips
grated zest of one orange
2/3 cup buttermilk

TOPPING:

1 large egg
1 tbsp granulated sugar
1/4 sliced almonds (optional)

DIRECTIONS:

Place oven rack in centre of oven and preheat @ 400 degrees F.
Line one large rimmed baking sheet with parchment paper.

For Scones:

In a large bowl, whisk together flour, brown sugar, almond flour, baking powder, baking soda and salt. Work in the butter with a pastry blender or your fingertips until the mixture is crumbly with some pea-sized pieces of butter.

Add the raspberries, chocolate chips and orange zest to the flour mixture and toss to coat.

Add the buttermilk and stir just until combined.

Turn the dough onto a generously floured work surface and gently knead a few times.

Pat the dough into a 1-inch thick round.

Cut like a pizza in 6 equal wedges and separate the wedges.

Arrange 1 inch apart on the prepared baking sheet.

For Topping:

In a small bowl, whisk together the egg and sugar. Lightly brush the top of each wedge with the egg mixture and sprinkle with an equal amount of almonds if using.

8-Bake until the tops of the scones are golden brown and the centres feel firm when pressed with your fingertip, about 30 minutes

Let cool slightly on the pan. Serve warm.

