

Carrot Cake Scones from Food Storage Ingredients

2 $\frac{3}{4}$ cups all-purpose flour
1/2 cup sugar
1 tbsp baking powder
1/2 tsp salt
1 $\frac{1}{2}$ tsp cinnamon
1 tsp ginger
1/4 tsp nutmeg
1/4 tsp cloves
2 tbsp buttermilk powder
1/2 cup chilled ghee cut in small cubes
1 cup grated carrots (fresh or rehydrated freeze dried)
1/2 cup chopped pecans
3/4 cup water
1/4 cup egg powder
1 tsp vanilla
2 tbsp milk for brushing on scones prior to baking

In a large bowl mix the first 9 dry ingredients together. Add ghee and mix with fingers until the consistency of coarse crumbs. Fold in the carrots and pecans. Whisk the water, egg powder, and vanilla and mix into dry ingredients just until dough comes together. On a floured surface divide dough in half, form each into a ball and roll out into an 8-inch circle about an inch high. Cut each into 6 wedges and place on parchment paper covered baking pan. OR use dough to fill a scone pan. Chill dough for about half an hour, brush with milk, then bake in 375°F oven for about 25 minutes.

Cream Cheese Icing

4 oz cream cheese at room temperature or 1/2 cup cream cheese powder reconstituted with 1/4 cup boiling water
1/2 cup powdered sugar
1 tsp vanilla
Milk as needed to thin icing

Whip ingredients together until creamy. Add milk a small amount at a time to thin to desired consistency. Frost cooled scones as desired.