

# Glazed Lemon Ginger Scones

These are delicious! Packed full of flavor and texture.

Time	1 hour	.13 = 1/8	C = Cup
Ethnicity		.33 = 1/3	T = Tbsp
Source	Khrissi Satterfield	.66 = 2/3	t = tsp
			4:20? No
Index Tab	Breads	Tried It?	Tried it - Loved it
Sub Tab	Scones	Season	Any
		Vegetarian?	<input checked="" type="checkbox"/>
		Favorite?	<input checked="" type="checkbox"/>



## Ingredients

2.25 C	All Purpose Flour	0.25 C	Sugar
1 T	Baking Powder (Calumet)	0.25 C, divided	Lemon Zest finely grated
0.5 t	Salt	1.5 C	Heavy Cream
0.33 C + 4T	Lemon Juice fresh	0.33 C	Candied Ginger finely chopped
2 C	Confectioners' Sugar (Powdered or Icing Sugar)		

### Instructions

- Step 1  
Preheat the oven to 375° and line a baking sheet with parchment paper. In a bowl, whisk the flour with the granulated sugar, baking powder, 1/2 the lemon zest and salt. Using a wooden spoon, stir in the cream and 4 tablespoons of the lemon juice; fold in the candied ginger.
- Step 2  
On a lightly floured work surface, gently knead the dough just until it comes together. Pat into a 9-inch round, a scant 1/2 inch thick. Cut the dough into 8 wedges and arrange them 1 inch apart on the prepared baking sheet. Bake the scones for 20 to 25 minutes, until slightly firm and lightly browned on the bottom, pale on top. Let cool for 5 minutes, then transfer to a rack to cool completely.
- Step 3  
In a medium bowl, whisk the confectioners' sugar, the rest of the lemon zest and the remaining 1/3 C of lemon juice until the glaze is smooth. Drizzle the lemon glaze over the scones and let stand for 15 minutes before serving.

### Notes

In my opinion they taste best cooled down to room temperature and the glaze has hardened.

### Nutrition Information

Calories/Serving