

# Raspberry, Ginger, and White Chocolate Scones with Raspberry Glaze (with Tea)

**PREP TIME:** 20 minutes

**COOK TIME:** 15-20 minutes

## FOR THE SCONES:

2 C all-purpose flour  
1/4 C granulated sugar  
1 T baking powder  
1/2 t salt  
1/2 C cold unsalted butter, cubed  
1/2 C fresh raspberries

1/2 C white chocolate chips  
1/2 C candied ginger, finely chopped  
1/4 C strong brewed [Raspberry and Ginger Scones tea](#), cooled  
1 lg egg  
1 t vanilla extract

## FOR THE RASPBERRY GLAZE:

1/2 C fresh raspberries  
1 C confectioner's sugar

1-2 T brewed [Raspberry and Ginger Scones tea](#), cooled (as needed)

Preheat the oven to 400°F (200°C) and line a baking sheet with parchment paper.

**MIX DRY INGREDIENTS:** In a large bowl, whisk together the flour, sugar, baking powder, and salt.

**CUT IN THE BUTTER:** Add the cold, cubed butter to the flour mixture. Use a pastry cutter or your fingers to work the butter into the flour until the mixture resembles coarse crumbs.

**ADD RASPBERRIES, WHITE CHOCOLATE, AND CANDIED GINGER:** Gently fold in the fresh raspberries, white chocolate chips, and finely chopped candied ginger.

**COMBINE WET INGREDIENTS:** In a separate bowl, whisk together the brewed tea, egg, and vanilla extract.

**FORM THE DOUGH:** Pour the wet ingredients into the dry ingredients and stir until just combined. Be careful not to overmix.

**SHAPE THE SCONES:** Turn the dough out onto a lightly floured surface and gently knead it a few times. Pat the dough into a circle about 1 inch thick. Cut the circle into 8 wedges and place them on the prepared baking sheet.

**BAKE:** Bake for 15-20 minutes, or until the scones are golden brown and a toothpick inserted into the center comes out clean. Allow the scones to cool on a wire rack.

**PREPARE THE GLAZE:** While the scones are cooling, make the raspberry glaze. In a small bowl, mash the fresh raspberries with a fork. Strain the mixture through a fine mesh sieve to remove the seeds. In a medium bowl, whisk together the raspberry juice, confectioner's sugar, and enough tea to reach your desired consistency.

**GLAZE THE SCONES:** Drizzle the raspberry glaze over the cooled scones.