

Raspberry Walnut Scones

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Recipe type: quick breads Cuisine: Halfling foods

Prep time: 15 mins Cook time: 15 mins Total time: 30 mins

Serves: 8-10

The well-kept secret about scones? As fancy as they seem, scones couldn't be easier to make! You can vary the ingredients and toppings to suit your family and friends, but get busy and make them: they're delicious!

Ingredients

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 3 tablespoons granulated sugar
- 1/2 teaspoon salt
- 6 tablespoons cold, unsalted butter cut into 1/4-inch cubes
- 1 cup heavy cream, plus 1 tablespoon, divided
- 1/4 teaspoon almond extract
- 1/3 cup chopped walnuts
- 1 cup raspberries
- And for the Walnut Glaze:
- 1 cup powdered sugar
- 4-5 tablespoons heavy cream or milk 1/2 teaspoon almond extract
- 1/4 cup chopped walnuts, for garnish

Instructions

1. Preheat oven to 400 degrees F.
2. Line a large baking sheet with parchment paper or grease it and set aside.
3. In a large bowl, whisk together flour, baking powder, sugar, and salt.
4. Quickly cut in the butter, using your hands, two knives, or a pastry blender. Mix until mixture resembles coarse meal. A few lumps of butter are fine.
5. Pour 1 cup of heavy cream and almond extract over the ingredients and stir with a spatula until dough begins to form. Don't overmix!
6. Gently fold in chopped walnuts and raspberries. Gently, gently, so as not to smash the berries.
7. Transfer dough to a floured countertop and knead dough by hand just until it forms a ball.
8. Form scones by patting the dough into a 3/4-inch thick circle and cut into even triangles.
9. Place scones on prepared baking sheet. Using a pastry brush, brush scones lightly with the additional heavy cream.
10. Bake for 15-18 minutes, or until scones are golden brown and firm on the bottom, cool on a rack.
11. While the scones are cooling, make the walnut glaze. In a small bowl, whisk together powdered sugar, heavy cream or milk, and almond extract.
12. Drizzle glaze over the scones. Top with additional chopped walnuts. Serve!
13. Scones will keep in an air-tight container for up to 2-3 days, or in the freezer (well wrapped) for several weeks, but they really are best eaten the day they are made.

Recipe by vomitingchicken.com at <http://vomitingchicken.com/raspberry-walnut-scones-book-teaser/>