

Fruitcake Scones

Ingredients:

SCONES:

- 2 cups unbleached all-purpose flour (bleached flour toughens baked goods)
- 1/3 cup granulated sugar
- 1 1/4 tsp. baking powder
- 1/2 tsp. baking soda
- 1/4 tsp. sea salt
- 1/2 cup salted butter cold (1 stick)
- 8 oz. container Paradise extra fancy fruitcake mix
- 1 tsp. almond extract
- 1 large egg
- 1 tbsp. half-and-half
- 3/4 cup unbleached all-purpose flour or more, as needed to work into scone dough

ALMOND ICING:

- 1/4 cup half-and-half
- 3 cups powdered sugar
- 1 tsp. almond extract
- 2 oz. funfetti sprinkles

Directions:

Scones:

Preheat oven to 400°. Line a cookie sheet with parchment paper. Set aside.

In a large mixing bowl, place flour, granulated sugar, baking powder, baking soda and salt.

Stir or whisk well to combine ingredients. Add butter and cut into mixture with a pastry blender until coarse crumbs form. Add fruitcake mix and stir again to combine. Measure out buttermilk in a small measuring cup.

Add almond extract and stir to combine. Pour buttermilk mixture into flour mixture adding only enough to make a soft dough. Measure out about a 3/4 to a cup of flour. Sprinkle about a quarter cup on the bread board.

Transfer dough to the floured bread board; sprinkle very generously with some of the flour; spread your fingers out and begin working flour into the dough.

Continue working the flour into the dough with your fingers. Turn dough over about half way and sprinkle with more flour. Continue this pattern and work the flour into the dough with your fingers.

This will take approximately 15-20 seconds to get most of the flour worked into the dough. The goal is to get flour worked into the texture so that it's not so sticky.

Pat dough into a 7-inch round about two inches deep. Cut the dough into eighths. Transfer the scones onto the parchment paper-lined cookie sheet.



Combine egg and cream in a small bowl with a whisk. Brush each scone with egg/cream mixture. Bake at 400° for approximately 20 minutes, or until a toothpick inserted in center comes out clean.

Remove scones to wire racks and cool approximately 10 minutes before adding glaze.

Add glaze and serve.

Almond Icing:

In a large sized mixing bowl, whisk half-and-half, powdered sugar and almond extract until smooth. Set scones on wire cooling rack. Pour icing over top of each scone.

Sprinkle immediately with colored sprinkles after glazing each scone.

Let glaze set for 5-10 minutes before serving. Serve.

NOTES:

You will not need all of the egg wash.

My scones took 23 minutes to cook completely.

I sprinkle the knife with flour before cutting the scone dough into eighths to prevent the dough from sticking.

This is not the traditional way to make scones which usually turn out dense and dry. Mine have a softer, bread-like texture and are sweeter than regular scones.

To sour milk: measure half-and-half or whole milk into a measuring cup. Add about a tablespoon of vinegar and allow mixture to sit out on counter for about 5 minutes to thicken before using in recipe.