



# persiMon® Ginger Scones

**Yield: 8-10 scones**

**Prep time: 20 minutes**

**Cook time: 18 minutes**

## INGREDIENTS

**3-4 pound** pork loin

## FOR THE SCONES:

**¾ cup** cold, unsalted butter

**2 large** eggs

**¾ cup** heavy cream (35% whipping cream)

**2 teaspoons** vanilla

**3 cups** all purpose flour

**½ cup** brown sugar, lightly packed

**1 ½ tablespoons** baking powder

**½ teaspoon** salt

**1 teaspoon** cinnamon

**½ teaspoon** ground ginger

**½ teaspoon** ground cloves

**½ cup** crystallized ginger, finely chopped

**1 ½ cups** chopped persiMon® fruit

## FOR THE GLAZE:

**1 ¼ cups** powdered sugar

**¼ teaspoon** vanilla

**2-3 tablespoons** milk



## DIRECTIONS

- Line a baking sheet with parchment paper, or a non-stick silicone mat and set aside.
- Grate the butter and place it in the freezer so it is very cold when you add it to the scones.
- In a small bowl, whisk together the eggs, cream, and vanilla until well combined. Set aside.
- In a large bowl, combine the flour, brown sugar, baking powder, salt, cinnamon, ground ginger, and cloves.
- Add the frozen, grated butter, and toss until the butter is coated in the flour mixture.
- Stir in the crystallized ginger and chopped persiMon®.
- Add the egg mixture to the dry ingredients and stir until it just starts to come together. Knead the dough lightly in the bowl to bring everything together into a ball, but try not to over-work the dough.
- Transfer the dough to the prepared baking sheet and form it into a large, 8-10 inch circle.
- Place the dough in the freezer to chill for 20 minutes, and preheat the oven to 425 degrees F.
- Take the dough from the freezer and cut the circle into 8-10 wedges with a sharp knife.
- Spread the pieces out a bit if you like. If you prefer the edges of your scones to stay soft, you can leave them together. Spreading them out gives you crisper edges.
- Bake the scones for 16-18 minutes, or until they are golden brown.
- Move them to a wire rack to cool.
- Whisk together the powdered sugar, vanilla, and milk. Drizzle the cooled scones with the glaze.
- Allow the glaze to set.
- Store in an airtight container at room temperature for 3-5 days, or freeze for up to 3 months.

**Note:** If you would prefer to make smaller scones, form the dough into two 6" discs instead of one 8-10" disc, and slice each into 6-8 wedges. Bake for 15-16 minutes instead of 17-18 minutes.

IG: [bake.eat.repeat](https://www.instagram.com/bake.eat.repeat)

