

Pear and Ginger Scones

24 Servings



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Ingredients

2 pounds (8 cups) unbleached all-purpose flour
3 tablespoons baking powder
1 teaspoon baking soda
10 ounces (1-1/3 cup) granulated sugar
1 teaspoon fine sea salt
12 ounces (1-1/2 cups) unsalted butter, cold, cut in small cubes
2-1/4 pounds (4 cups) Pacific Northwest Canned Pears, diced, in juice, drained and juice reserved
2 ounces (2/3 cup) finely chopped crystallized ginger
4 eggs

PEAR GLAZE

4 cups confectioners' sugar
3 to 4 ounces reserved pear juice
1 tablespoon + 1 teaspoon finely grated lemon zest

Method

Preheat the oven to 400 degrees F.

Combine the flour, baking powder, baking soda, sugar, and salt in a large bowl and mix well. Use a food processor to cut the butter into the dry ingredients until the mixture resembles coarse meal. Stir in the pears and ginger.

Whisk the eggs and add 2 cups reserved pear juice mixing well to combine.

Pour the egg and pear juice into the butter and flour mixing just to combine and begin to create a cohesive mass.

Turn the contents of the bowl out onto a clean work surface generously dusted with flour and divide the dough into 2 equal pieces. Use a floured rolling pin to gently work the dough into two 12 by 8-inch rectangles. Cut each rectangle in half lengthwise and then cut those two strips into six 4 by 3-inch triangles each.

Arrange the scones on a baking sheets lined with parchment paper and bake 18 to 20 minutes, or until golden brown. Remove the pan from heat and let scones cool slightly before sprinkling with confectioners' sugar or drizzling with Pear Glaze.

PEAR GLAZE

Combine the confectioners' sugar, pear juice, and lemon zest in a bowl and whisk until smooth.

Servings

Makes 24 servings (1 scone each)

Nutrition

<i>Calories</i>	418
<i>Fat</i>	13g
<i>Cholesterol</i>	65mg
<i>Sodium</i>	375mg
<i>Carbohydrate</i>	72g
<i>Dietary Fiber</i>	2g
<i>Protein</i>	6g