

Pear and Ginger Scones

6 Servings



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Ingredients

2 cups unbleached all-purpose flour, plus more for shaping
2 teaspoons baking powder
1/2 teaspoon baking soda
1/3 cup granulated sugar
1/4 teaspoon fine sea salt
6 tablespoons unsalted butter, cold, cut in small cubes
1 cup Pacific Northwest Canned Pears, halves or slices, in juice, drained and juice reserved
3 tablespoons finely chopped crystallized ginger
1 large egg

PEAR GLAZE

1 cup confectioners' sugar
1 to 2 tablespoons reserved Pacific Northwest Canned Pear juice
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. Using a food processor or 2 knives, cut the butter into the dry ingredients until the mixture resembles coarse meal with pea-sized pieces of butter. Stir in the pears and ginger.

In a small bowl, whisk the egg and add 1/2 cup 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 use a floured rolling pin to gently work the dough into a 12 by 4-inch rectangle. Cut the rectangle into six 4 by 3-inch triangles.

Arrange the scones on a baking sheet 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 6 servings (1 scone each)

Nutrition

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