

Festive Gingerbread Scones with Citrus Cream



the story

Ginger and cream are a scrumptious combination any time of the year, but I especially love to serve them for tea and at parties around the Christmas holiday season. The aromas of the spices as they bake in the oven are both heartwarming and festive, and are perfect to bake up and serve just before those relatives or guests arrive at your home. That gingerbread aroma will make the guests feel relaxed as they enter and make your home seem welcoming and filled with the warmth of Christmas

Gingerbread Scone ingredients (1/2 dozen)

- 1 lb. (4 cups) self-rising flour
- 1 tsp. baking powder
- 2 oz. (1/4 cup) dark brown sugar
- 1/4 tsp. salt
- 1 tsp. ground powdered ginger
- 1/2 tsp. nutmeg
- 3/4 tsp. cinnamon
- 6 oz. (3/4 cup) butter (cut into small pieces)
- 1 egg (beaten)
- 4 fl. oz. (1/2 cup) buttermilk
- 2 fl. oz. (1/4 cup) molasses
- egg wash (1 egg beaten with a milk)

Pie Filling ingredients:

- 3 oz. cream cheese (room temperature)
- 1 Tbsp. fine granulated sugar
- zest of 1 lemon, or orange
- pinch of kosher salt
- 8 fl. oz. (1 cup) heavy whipping cream

how to make it

1. Preheat your oven to 425° F.
2. Sift the flour with the baking powder then combine the remaining dry ingredients together in a food processor or a large mixing bowl.
3. Cut the cold butter into the mixed dry ingredients then rub the mixture together with your fingertips or add them slowly to a food processor to form a breadcrumb-like texture.
4. Beat the buttermilk, egg, and molasses together in a small bowl and combine with the dry ingredients, mixing well.
5. Turn the resulting dough out onto a lightly floured surface.
6. Knead the dough a few times and then roll it out with a lightly floured rolling pin until it's about 3/4" thick.
7. Cut the scones out of the flattened dough using a 1" biscuit cutter.
8. Brush dough scones with egg wash and place onto a lightly greased baking sheet.
9. Bake 12-15 minutes until well risen and golden brown on top, turning the baking tray halfway through baking time to ensure even baking.
10. Best served warm. Serve sliced in half and slathered with clotted cream.

how to make the citrus cream:

1. In an electric mixer, combine the cream cheese, lemon zest, sugar, and salt.
2. On low speed, combine the heavy whipping cream into the mixture, being careful not to over-beat, until cream mixture becomes stiff.
3. Refrigerate until ready to serve.