

Raspberry Cream Scones, Rose Water Glaze

a recipe from www.maureenabood.com

Peg says to handle the dough gingerly, and as little as possible. When combining the scraps, push them together rather than kneading them to recombine. Make sure your butter is very cold. And go easy easy, very easy, on the rose water. One tiny drop, then taste. It will likely give you all you need for just a hint of rose. This recipe is adapted from Bon Appetit.

2 cups unbleached all-purpose flour
1/3 cup sugar
2 teaspoons baking powder
1/2 teaspoon salt
5 tablespoons chilled unsalted butter, cut into 1/2-inch pieces
1 cup chilled cream
1/3 cup raspberry jam (with seeds, for body)
Drop of rose water

1/2 cup powdered sugar
2 tablespoons milk or water
Drop of rose water

Preheat oven to 400°F. Line a baking sheet with parchment paper.

Whisk flour, sugar, baking powder, and 1/2 teaspoon salt in large bowl. Add butter; rub in with fingertips until mixture resembles fine meal. Gradually add 1 cup cream, mixing just until dough comes together.

Turn dough out onto sheet lightly floured work surface; pat to 1/2-inch thickness. Using 3-inch heart-shaped or round cookie cutter, cut out scones. Gather scraps; pat to 1/2-inch thickness and cut out additional scones.

Use a floured, sharp knife to cut the scones horizontally. Start at the point of each heart and cut horizontally halfway through.

Mix the raspberry jam with a (tiny) drop of rose water. Fill the cut scones with a generous teaspoon of jam (jam will show slightly at the edges). Transfer to the baking sheet. Bake scones until golden, about 18 minutes. Transfer to rack; cool scones until slightly warm.

For the glaze, in a small bowl mix the powdered sugar with two tablespoons of the milk or water, and rose water in bowl to blend. Add more liquid until the glaze is thick but spreadable. Spread glaze over scones in the shape of a heart with a spoon. Serve slightly warm or at room temperature with butter, whipped cream, and more raspberry jam. Makes 6 scones.