

RECIPE

Notre Dame Cafe's Gingerbread Scones



Ready in **30 minutes**

Serves **8 scones**

Ingredients

- 2 cups flour, sifted
- 3 Tbsp brown sugar
- 2 tsp baking powder
- 1 tsp ground ginger
- ½ tsp baking soda
- ½ tsp salt
- ½ tsp cinnamon
- ¼ cup cold butter
- ⅓ cup molasses
- ¼ cup milk
- 1 egg (separated) (use yolk for batter)
- 2 tsp vanilla extract
- White sugar for sprinkle

Preparation

1. Preheat oven to 400 degrees F
2. Combine all dry ingredients
3. Cut butter into dice size peices. Then with a pastry blender or your hands, work it into the flour mixture until it resembles coarse crumbs. Set aside.
4. Combine all wet ingredients. (Except for egg white)
5. Stir wet ingredients into the crumb mixture until just moistened. Turn the dough onto a floured surface and gently knead about 6-8 times.
6. Pat into an 8" circle. Cut into 8 wedges, and place about an inch apart on parchment - lined baking sheet.
7. Whisk remaining egg white until frothy. Brush the tops of scones with it. Sprinkle with sugar.
8. Bake in a preheated oven for 10 - 15 min or until golden brown.

Tips

If you wish, drizzle with a cinnamon or vanilla glaze. (About a cup of icing sugar with about 2 Tbsp milk and 1 tsp vanilla mixed into it. ¼ tsp cinnamon is optional)

Serve warm and enjoy!!