



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Rhubarb Cream Scones (adapted from Gourmet via Smitten Kitchen)

I only used 1½ cups (2 stalks) of rhubarb, but it wasn't nearly enough. I would even err on the high side of 2 cups.

2½ cups (12 ounces) all-purpose flour
½ cup sugar (3.5 ounces) plus 3 tablespoons
1 tablespoon baking powder
½ teaspoon salt
¾ stick (6 tablespoons) cold unsalted butter, cut into bits
2 cups diced rhubarb (¼-inch cubes), about 3 stalks
1 large egg
1 large egg yolk
1 cup heavy cream

1. Preheat oven to 400F and line a large baking sheet with parchment paper. Adjust a baking rack to the middle position. In a small bowl, mix the rhubarb with 3 tablespoons sugar.
2. In a food processor, pulse the flour, ½ cup sugar, baking powder, and salt a few times, just to mix. Distribute the butter evenly over the dry ingredients and pulse until the mixture resembles coarse meal. Transfer to a large bowl.
3. Stir the rhubarb into the flour mixture. Lightly beat the egg, yolk, and cream together in a bowl (use the same one you used for the rhubarb), then add this mixture to the flour mixture. Stir until just combined.
4. On a well-floured surface with floured hands, pat the dough into a 1-inch-thick round (about 8 inches in diameter). Using a 2-inch round cutter or rim of a glass dipped in flour, cut out as many rounds as possible, rerolling scraps as necessary. Arrange rounds about 1 inch apart on baking sheet and bake for 15 to 20 minutes, or until pale golden. Transfer the scones to a cooling rack and let them cool slightly before serving.