



# THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

## Raspberry Ricotta Scones

Makes 9

Baked scones are best fresh out the oven. If you want to make these in advance, form and cut the scones, then transfer the unbaked scones to a ziploc bag to freeze. There's no need to defrost before baking, but you will need to add a few extra minutes to the baking time.

I used whole wheat pastry flour, which I prefer in quick breads. But if you only have regular whole wheat flour, I'm sure it will be fine.

<http://smittenkitchen.com/2011/07/whole-wheat-raspberry-ricotta-scones/>

$\frac{3}{4}$  cup (6.5 ounces) whole milk ricotta  
 $\frac{1}{3}$  cup heavy cream  
1 cup (4.8 ounces) whole wheat flour  
1 cup (4.8 ounces) all-purpose flour  
1 tablespoon baking powder  
 $\frac{1}{4}$  cup (1.75 ounces) granulated sugar  
 $\frac{1}{2}$  teaspoon table salt  
6 tablespoons ( $\frac{3}{4}$  stick) cold unsalted butter, cubed  
1 cup (4.75 ounces) raspberries, fresh or frozen

1. Adjust a rack to the middle position and heat the oven to 425 degrees. Line a baking sheet with parchment paper or a silicone mat. In a large measuring cup, combine the ricotta and heavy cream.
2. Combine the flours, baking powder, sugar, and salt in the food processor. Add the butter and pulse until the butter is cut into pea-sized pieces. Add the raspberries and pulse a few times to break them down. Add the ricotta mixture; pulse just until the dough is evenly moistened but still looks crumbly.
3. Transfer the dough to a work surface and pat into a ball. Knead the dough a few times, then pat it out into a 7-inch square that is about 1-inch thick. Cut the dough into 9 squares.
4. Transfer the scones to the prepared baking sheet. Bake until golden brown around the bottom edges, 16-20 minutes. Transfer the scones to a wire rack and cool about 10 minutes before serving.