

Almond Scones

Makes about 20 2-inch scones

2 cups all-purpose flour
¼ cup sugar
2 teaspoons baking powder
¼ teaspoon kosher salt
1 package (7 oz.) almond paste
1/3 cup unsalted butter, chilled
½ cup heavy (whipping cream)
1 teaspoon pure vanilla extract
1 large egg

Heat oven to 425F. Line a baking sheet with parchment paper (or grease lightly with butter).

In the bowl of a food processor, add flour, sugar, baking powder and salt; pulse to combine. Cut almond paste into 1" chunks and add to food processor; pulse a few times to blend. Cut butter into ½" slices and add to food processor; pulse until mixture looks like wet sand. Combine cream, vanilla and egg in a liquid measuring cup. Pour into flour mixture and pulse until combined and dough sticks together when pinched.

Dump mixture onto another piece of parchment paper or plastic wrap. Pull up on sides to bring dough together into a mound. Place a piece of plastic wrap on top and roll out dough to ¾" thickness. With a 2" or 2 ½" biscuit cutter, cut into circles. (You could also just use a knife to cut into more rustic squares.) Place on baking sheet (can be placed close together since they don't spread) and bake for 15 minutes, or until golden brown.

Can be made ahead and/or frozen; reheat in a 300F oven for a few minutes to crisp.

Adapted from "Classic Cream Scones" in *Simply Scones*, by Leslie Weiner and Barbara Albright.

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