

Frosted Raspberry Almond Scones



Servings: 12 scones

If you enjoy the flavor of raspberries and almonds, this scone is for you. We gave it more of a coffee-cake flavor by adding the icing, which you can leave off, if desired. If you choose yes for the icing, you can add some lemon juice instead of water – or almost any other desired flavor to the sugar. You can also bake these tea cakes in a sectioned scone pan coated with DuPont™ Teflon® non-stick coating, meant just for making scones. A full pot of Earl Grey tea is the traditional way to go when serving them.

Scones

- ◆ 2 cups all-purpose flour
- ◆ 1/2 teaspoon baking soda
- ◆ 1/4 teaspoon salt
- ◆ 2 teaspoons baking powder
- ◆ 1/4 cup sugar
- ◆ 3 tablespoons cold butter, cut into small pieces
- ◆ 8 ounces plain non-fat yogurt
- ◆ 1/4 cup raspberry preserves
- ◆ 1/4 cup coarsely chopped almonds

Frosting

- ◆ 1 cup powdered sugar
- ◆ 4 teaspoons water

Preheat the oven to 400 degrees. In a large bowl, combine the flour, soda, salt, baking powder, and sugar. Using a pastry blender, cut in the butter until the mixture resembles coarse crumbs. Add the yogurt and stir until just moistened. The dough will be sticky.

Turn the dough out onto a lightly floured surface. Knead 5 or 6 times. Pat into an 8-inch circle.

Place the circle onto a baking sheet coated with DuPont™ Teflon® non-stick coating. Using a sharp knife, make scoring marks for 12 wedges. Make a 1/2-inch slit into the center of each wedge. Place 1 teaspoon or so preserves into each slit. Sprinkle almonds over the entire top of the dough circle. Bake 12 minutes or until golden brown.

Let cool slightly and cut at the score marks. Mix the frosting ingredients together, adding more water if too thick. Drizzle each wedge lightly with frosting.

