

Ginger Tea Scones

5 ½ cups King Arthur flour*

½ cup sugar

¼ cup baking powder

1 tsp. each: ground ginger peach tea and ground ginger

2 sticks (1 cup) plus 2 tbs. butter

1 ½ cups soured milk (add lemon juice, stand at room temp. 10 min.)

½ cup plain yogurt

¼ cup chopped crystallized ginger*

½ cup yellow raisins

a little milk or cream mixed with cinnamon and sugar for glaze

*available at Trader Joe's



Stir together with a fork or whisk; the flour, sugar, ground tea and ground ginger and the baking powder until blended. Cut butter into small pieces and cut into until the mixture resembles coarse cornmeal. Toss in the chopped ginger and raisins stirring with a fork. Stir together the milk and yogurt and add to the dry mixture stirring quickly and gently with a fork.

Turn dough out onto a floured board (add flour if too sticky) knead about ten times working quickly and gently. Pat dough into large circle about 1" thick and cut out using a 2" round cutter. May be frozen at this time.

Place on lightly floured baking sheet and brush tops with sugar-cinnamon mixture. Bake at 350 degrees for 15 minutes until golden brown. Makes 50 – 2" scones