



## Almond-Esspresso Scones

*Tender scones with an almond-esspresso filling bring a boost of flavor to breakfast. They're ideal for serving alongside a hot cup of coffee or tea.*

### FILLING

½ cup (48g) Almond Flour  
 ¾ cup (85g) confectioners' sugar  
 1 teaspoon Espresso Powder  
 1 teaspoon Instant ClearJel  
 2 tablespoons (28g) milk  
 ½ teaspoon Pure Almond Extract

### DOUGH

2 ¼ cups (270g) King Arthur Unbleached All-Purpose Flour  
 ⅓ cup (66g) granulated sugar  
 2 teaspoons baking powder  
 ½ teaspoon salt  
 6 tablespoons (85g) butter, cold, cut into pats  
 ½ cup (113g) milk  
 1 large egg  
 1 teaspoon Pure Vanilla Extract  
 ½ teaspoon Pure Almond Extract

### GLAZE

¾ cup (85g) confectioners' sugar, sifted  
 ¼ teaspoon Pure Vanilla Extract  
 2 to 3 tablespoons (28g to 43g) heavy cream

**For the filling:** Whisk together the Almond Flour, confectioners' sugar, Espresso Powder, and Instant ClearJel. Add the milk and almond extract and stir until smooth. Set aside; the mixture will thicken a bit as it sits.

**For the dough:** Whisk together the flour, sugar, baking powder, and salt. Work in the butter until the mixture is crumbly.

In a large measuring cup, whisk together the milk, egg, and extracts. Add to the dry ingredients and mix just until evenly moistened.

**To shape:** Grease the wells of a standard scone pan. Place 2 tablespoons of the dough into each well of the pan and pat to cover the bottom. Spread a rounded tablespoon of the filling on top. Spread the remaining dough over the filling, using your wet fingers or a small offset spatula to cover the filling completely. Refrigerate the scones for 20 to 30 minutes while you preheat the oven to 375°F.

**To bake:** Bake the scones for 30 to 33 minutes, until they're golden brown and a paring knife inserted into the center of the top layer comes out clean.

Cool in the pan on a rack for 10 minutes before turning out of the pan onto a serving plate.

**For the glaze:** Stir together the sugar, extract, and enough of the cream to make a glaze thin enough to brush. Brush the tops of the warm scones with the glaze and serve.

Yield: 8 scones.



### NEW ALMOND-ESPRESSO SCONES BUNDLE

Aromatic almond and rich espresso join forces in these tender, flaky scones. You get convenience and savings with our bundle of essentials to make our Almond-Esspresso Scones at home: Standard Scone Pan, Almond Flour, Espresso Powder, Pure Vanilla Extract (1 oz.), Pure Almond Extract, and a printed recipe.

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