

Carrot Cake Scones with Cream Cheese Frosting

YIELD: 12 SMALL SCONES

Full of shredded carrots, toasted pecans, and Cinnamon Sweet Bits, these tender scones will satisfy even the most enthusiastic carrot cake fanatics.

INGREDIENTS

SCONES

2 ½ cups (280g) King Arthur Unbleached All-Purpose Flour
2 ¼ teaspoons baking powder
¾ teaspoon salt
¾ teaspoon Vietnamese Cinnamon
½ teaspoon Ginger
6 tablespoons (85g) unsalted butter, cold; cubed
⅔ cup (75g) pecans, toasted and finely chopped
2 medium (142g) carrots, grated
2 tablespoons (18g) King Arthur Cinnamon Sweet Bits
1 large egg
½ cup (113g) heavy cream, cold; plus more for brushing on top
½ cup (106g) light brown sugar, packed
Sparkling Sugar, for sprinkling

FROSTING

4 ounces (113g) cream cheese, at room temperature
4 tablespoons (57g) unsalted butter, at room temperature
½ cup (57g) confectioners' sugar, sifted
pinch of salt
1 to 2 teaspoons heavy cream

INSTRUCTIONS

1. Preheat oven to 400°F. In a large bowl, whisk together flour, baking powder, salt, cinnamon, and ginger.
2. Work butter into dry ingredients just until mixture is unevenly crumbly; it's OK to have some larger chunks.
3. Add pecans, carrots, and Cinnamon Sweet Bits. Stir gently until incorporated.
4. In separate bowl, whisk together egg, cream, and brown sugar; add to dry ingredients and mix until combined. Fold dough over onto itself using floured hands or a bowl scraper to incorporate any floury patches.
5. Transfer dough to a floured baking sheet or cutting board and divide in half. Use floured hands to pat each piece into a 4" round about 1" thick. Freeze for 15 minutes, uncovered.
6. Using a knife run under cold water, slice each circle into 6 wedges. Place wedges into a lightly greased Mini Scone Pan (leave 4 spots unfilled). Brush scones with cream and sprinkle with sparkling sugar.
7. Place pan in oven and immediately reduce to 375°F. Bake, rotating pan once halfway through, for 25-30 minutes, until golden brown. Let cool in pan.
8. **For the frosting:** Beat cream cheese and butter until light and fluffy. Mix in confectioners' sugar, salt, then 1 teaspoon cream; beat briefly. Adjust with additional cream or confectioners' sugar to reach a spreadable consistency. Spread frosting over scones or serve in a bowl alongside.



GINGER

The perfect balance of sweet and spicy, this high-quality ginger gives our Carrot Cake Scones with Cream Cheese Frosting a serious kick of flavor. 1.5 oz. #208278 **\$6.95**

VIETNAMESE CINNAMON

Our specially imported ground Vietnamese Cinnamon is a top-seller, demanded by savvy cooks and bakers nationwide. Because of its higher oil content, the flavor is more intense in your pies and other baked goods. 3 oz. #100660 **\$8.95**

MINI SCONES PAN

BEST SELLER. Make “three-bite” scones with our nonstick cast aluminum pan. Perfect for your favorite scone recipes, our Carrot Cake Scones with Cream Cheese Frosting, and any of our scone mixes. Makes sixteen 2" x 3" scones. Made in the USA. #210491 **\$39.95**

CINNAMON SWEET BITS

Adds pockets of melted cinnamon sugar goodness to every bite of your baked good. 16 oz. #211825 **\$16.95**

SPARKLING SUGAR

A glittery, sweet and crunchy topping for scones and more. Won't melt while baking and adds an elegant finishing touch. 15 oz. #100684 **\$12.95**