

# Fruitcake Scones

YIELD: 16 MINI SCONES

*These spiced, fruitcake-inspired scones are studded with brandy-soaked fruit and toasted pecans.*

## INGREDIENTS

### FRUIT

2 cups (240g) Fruitcake Fruit Blend

½ cup (113g) brandy or apple juice

### BATTER

1 ¾ cups (210g) King Arthur Unbleached All-Purpose Flour

½ cup (66g) granulated sugar

1 ½ teaspoons baking powder

½ teaspoon table salt

¼ teaspoon nutmeg

¼ teaspoon Vietnamese Cinnamon

8 tablespoons (113g) unsalted butter, cold; cut into ½" cubes

½ cup (57g) diced pecans, toasted

1 large egg

½ cup (76g) milk

1 teaspoon King Arthur Pure Vanilla Extract

¼ teaspoon Orange Oil

### GLAZE

½ cup (57g) confectioners' sugar, sifted if lumpy

1 tablespoon (14g) reserved strained fruit liquid, from above

1 to 2 teaspoons milk

## INSTRUCTIONS

1. **For fruit:** Combine fruit and brandy or juice in a non-reactive bowl; cover and let rest overnight. Or for a shortcut, combine ingredients and microwave for 2-3 minutes (until very hot), cover, and let rest 1 hour.
2. Preheat oven to 425°F with rack in upper third. Lightly grease wells of Mini Scone Pan.
3. **For batter:** In large mixing bowl, whisk flour, sugar, baking powder, salt, and spices. Add butter and toss to coat in flour. Work in butter until unevenly crumbly.
4. Strain fruit, reserving any liquid, then stir in fruit and pecans.
5. Whisk together egg, milk, vanilla, and Orange Oil, then stir into dry ingredients.
6. Use 2 Tablespoon Scoop to portion batter into wells, then use wet fingers to smooth tops.
7. Bake for 14-16 minutes, until golden brown.
8. Remove from oven, cool for 5 minutes in pan, then turn out onto wire rack.
9. **For glaze:** In small bowl, combine confectioners' sugar and reserved fruit liquid. Add 1 teaspoon milk and stir to combine. Gradually add remaining milk until glaze is thin enough to drizzle.
10. Drizzle glaze over warm scones. Serve warm or at room temperature.