



# farm to oven to table

recipes and photography by **jessica robinson**

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*Two bright flavors have been combined into a flaky and buttery scone. Scones can be made ahead of time and baked directly from the freezer.*

## lemon-ginger scones

MAKES 10 TO 12 SCONES

**1.** In a large bowl, whisk together the flour, sugar, salt, and baking powder. Put the bowl into the freezer to chill. In the bowl of a stand mixer, or in a large bowl using an electric hand mixer, combine the chilled flour mixture with the butter just until crumbly. In a separate measuring cup or bowl, whisk together the eggs, lemon oil, and buttermilk. Add the buttermilk mixture to the flour mixture and stir until everything is moistened and holds together. Gently fold in the ginger chips.

**2.** Transfer the dough to a parchment-lined sheet pan. Sprinkle with a little flour and flatten down with your hands. Cover with plastic wrap and refrigerate for 4–6 hours. Turn the dough out onto a lightly floured surface and roll out into a rectangle shape about  $\frac{3}{4}$  inch thick. Cut diagonally to make triangles. Place the scones onto a parchment-lined sheet pan, leaving a little bit of space between each one. Cover with plastic wrap and place the scones in the freezer for 1–2 hours.

**3.** Preheat the oven to 425 degrees F. Remove the scones from the freezer, brush with the cream, and sprinkle with sugar crystals. Bake for 20–25 minutes, until golden brown. The scones should not be soft when you press on the centers. Transfer the scones to a cooling rack for 5–10 minutes. Enjoy warm, or let cool completely before putting into a plastic bag for storage.

$2\frac{3}{4}$  cups all-purpose flour, plus more for sprinkling  
 $\frac{1}{4}$  cup granulated sugar  
1 teaspoon kosher salt  
1 tablespoon baking powder  
 $\frac{1}{2}$  cup (1 stick) unsalted butter, very cold  
2 large eggs  
2 teaspoons pure lemon oil  
 $\frac{2}{3}$  cup buttermilk, cold  
 $\frac{1}{2}$  cup candied ginger chips  
Heavy whipping cream, for coating  
Sugar crystals, for sprinkling

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