



White Chocolate- Peppermint Scones

Makes: 6 scones

Prep Time: 10 minutes Cook Time: 25-32 minutes

Total Time: 42 minutes plus overnight in freezer

2 cups all-purpose flour
1/4 cup granulated sugar
2 tsp baking powder
1 tsp kosher salt
1/4 cup cold unsalted butter, cubed
3/4 cup cold heavy whipping cream, plus more for brushing
1 tsp vanilla bean paste or vanilla extract
1/2 tsp peppermint extract
3 ounces white chocolate, finely chopped (about 1/2 cup)
1/2 cup crushed soft peppermint candies (see Chef's Note)
White sparkling sugar, for sprinkling

Vanilla Glaze:

2/3 cup confectioners' sugar
2 1/2 tbsps heavy whipping cream
1/2 tsp vanilla bean paste or vanilla extract
1/4 tsp Kosher salt

Crushed soft peppermint candies, for garnish

Line a baking sheet with parchment paper.

In a large bowl, whisk together flour, granulated sugar, baking powder, and salt. Using a pastry blender or two forks, cut in cold butter until mixture resembles coarse crumbs.

In a small bowl, stir together cold cream vanilla bean paste, and peppermint extract. Gradually add cream mixture to flour mixture, stirring with a fork until dry ingredients are moistened. Gently stir in white chocolate and candies. (Dough will be quite crumbly or shaggy in parts.)

Turn out dough onto a clean surface; gently knead 8 to 10 times to bring dough together. Roll or pat dough into a 7-inch circle (about 1-inch thick), very lightly flouring surface as needed to prevent sticking. Press together any cracks that form, if necessary.

Using a bench scraper or a thin-bladed knife, cut circle into 6 wedges; place wedges at least 2 inches apart on prepared pan. Wrap pan tightly with plastic wrap, and freeze overnight.

Preheat oven to 350°F. Brush tops of scones with cream; sprinkle with sparkling sugar. Bake until lightly golden and a wooden pick inserted in center comes out clean, 25-32 minutes.

To make Vanilla Glaze:

In a small bowl, stir together all ingredients until smooth and well combined. Spoon glaze into a small pastry or resealable bag; cut a 1/4-inch opening in tip or corner. Drizzle glaze onto scones as desired. Garnish with candies, if desired. Serve warm or at room temperature.

Chef's Note:

Do not substitute hard peppermint candies.

Recipe inspired by Bake from Scratch