



Fig & Goat Cheese Scones

Makes: 8 scones

Prep Time: 40 minutes Cook Time: 18 minutes

Total Time: 2 hours 20 minutes

Scones:

- 2 cups (250 grams) all-purpose flour
- 3 tbsp granulated sugar
- 2 tbsp fresh thyme leaves
- 1 tbsp baking powder
- 2 tsp kosher salt
- 5 tbsp cold unsalted butter, cubed
- 6 ounces goat cheese, crumbled
- 3/4 cup chopped dried figs
- 1/2 cup chopped toasted walnuts
- 1 cup plus 1 teaspoon heavy whipping cream, divided
- 1 large egg

Thyme Syrup:

- 1/4 cup granulated sugar
- 1/4 cup water
- 4 sprigs fresh thyme

Thyme Glaze:

1/2 cup confectioners' sugar
2 tbsp Thyme Syrup

Preheat oven to 425°F. Spray an 8-inch round cake pan with baking spray with flour. Line a baking sheet with parchment paper.

For scones: In the work bowl of a food processor, place flour, sugar, thyme, baking powder, and salt; pulse until combined. Add cold butter, and pulse until mixture is crumbly.

Transfer dough to a large bowl, and fold in goat cheese, figs, walnuts, and 1 cup cream, stirring until combined. Turn out dough onto a lightly floured surface, and knead briefly, just until dough comes together. Press dough into prepared cake pan. Turn out, and using a sharp knife or bench scraper, cut into 8 wedges. Transfer wedges to prepared baking sheet.

In a small bowl, whisk together egg and remaining 1 teaspoon cream. Brush tops of scones with egg wash, and bake until golden brown, 12 to 15 minutes.

For thyme syrup: In a small saucepan, bring sugar, $\frac{1}{4}$ cup water, and thyme to a boil over medium-high heat, stirring occasionally, until sugar is dissolved, about 5 minutes. Remove from heat, and let cool completely. Remove and discard thyme sprigs.

For thyme glaze: In a small bowl, whisk together confectioners' sugar and Thyme Syrup until smooth. Drizzle over warm scones.

Recipe from Bake from Scratch