



raspberry white chocolate scones

inspired by Cook's Illustrated blueberry scone recipe

It is important to work the dough as little as possible—work quickly and knead and fold the dough only the number of times called for. The butter should be frozen solid before grating. In hot or humid environments, chill the flour mixture and workbowls before use. While the recipe calls for 2 whole sticks of butter, only 10 tablespoons are actually used (see step 1). Fresh or frozen berries can be used (if frozen - do not defrost). Refrigerate or freeze leftover scones, wrapped in foil, in an airtight container. To serve, remove foil and place scones on a baking sheet in a 375-degree oven. Heat until warmed through and recrisped, 8 to 10 minutes if refrigerated, 16 to 20 minutes if frozen. See final step for information on making the scone dough in advance.

16 tablespoons unsalted butter (2 sticks), frozen whole (see note above)
1 1/2 cups fresh raspberries (I used frozen)
1/2 cup whole milk
1/2 cup sour cream
2 cups unbleached all-purpose flour, plus additional for work surface
1/2 cup sugar
2 teaspoons baking powder
1/4 teaspoon baking soda
1/2 teaspoon table salt
zest of one lemon
1/4 cup of white chocolate chips
vanilla sugar to sprinkle on top

1. Adjust oven rack to middle position and heat oven to 425 degrees. Score and remove half of wrapper from each stick of frozen butter. Following photo at left, grate unwrapped ends on large holes of box grater (you should grate total of 8 tablespoons). Place grated butter in freezer until needed. Melt 2 tablespoons of remaining ungrated butter and set aside. Save remaining 6 tablespoons butter for another use. Place raspberries in freezer until needed.

2. Whisk together milk and sour cream in medium bowl; refrigerate until needed. Whisk flour, 1/2 cup sugar, baking powder, baking soda, salt, and lemon zest in medium bowl. Add frozen butter to flour mixture and toss with fingers until thoroughly coated.

3. Add milk mixture to flour mixture; fold with spatula until just combined. With rubber spatula, transfer dough to liberally floured work surface. Dust surface of dough with flour; with floured hands, knead dough 6 to 8 times, until it just holds together in ragged ball, adding flour as needed to prevent sticking.

4. Roll dough into approximate 12-inch square. Fold dough into thirds like a business letter, using bench scraper or metal spatula to release dough if it sticks to countertop. Lift short ends of dough and fold into thirds again to form approximate 4-inch square. Transfer dough to plate lightly dusted with flour and chill in freezer 5 minutes.

5. Transfer dough to floured work surface and roll into approximate 12-inch square again. Sprinkle raspberries and white chocolate chips evenly over surface of dough, then press down so they are slightly embedded in dough. Using bench scraper or thin metal spatula, loosen dough from work surface. Roll dough, pressing to form tight log. Lay seam-side down and press log into 12 by 4-inch rectangle. Using sharp, floured knife, cut rectangle crosswise into 4 equal rectangles. Cut each rectangle diagonally to form 2 triangles and transfer to parchment-lined baking sheet.

6. Brush tops with melted butter and sprinkle with vanilla sugar. Bake until tops and bottoms are golden brown, 18 to 25 minutes. Transfer to wire rack and let cool 10 minutes before serving.

To Make Ahead:

After placing the scones on the baking sheet, either refrigerate them overnight or freeze. When ready to bake, for refrigerated scones, heat oven to 425 degrees and follow directions in step 6. For frozen scones, heat oven to 375 degrees, follow directions in step 6, and extend cooking time to 25 to 30 minutes.

<http://www.pickycook.com/breakfastandbrunch/raspberrywhitechocolatescones.aspx>