



Crystallized Ginger Scones

Judy Rodgers, executive chef and co-owner of Zuni Café in San Francisco, gave her basic scone recipe to Chuck Williams a few years ago. They added their own crystallized ginger which you can also obtain from Trader Joe's or other specialty store.

3 cups all-purpose flour
1/3 cup sugar
5 tsp. baking powder
1 tsp. salt
16 Tbs. (2 sticks) chilled unsalted butter,
cut into small pieces
1/2 cup chopped crystallized ginger
1 egg
1/2 cup milk



Position a rack in the center of an oven and preheat to 350°F. Line 2 baking sheets with parchment paper.

In a large bowl, stir together the flour, sugar, baking powder and salt. Add the butter and, using a pastry blender or 2 knives, cut the butter into the flour until the mixture resembles pea-size crumbs. Add the ginger and toss to mix.

In a small bowl, whisk together the egg and milk until blended and add to the dry ingredients. Using a fork, stir to form large, moist clumps of dough.

Turn the dough out onto a lightly floured surface and press together with your hands until the dough comes together. Roll out the dough, flouring as needed, into a 10-inch round about 3/4 inch thick. Cut into 12 equal-size wedges and place on the prepared baking sheets about 1 inch apart. Bake until the scones are golden, 30 to 35 minutes. Makes 12 scones.