

Gingerbread Scones with Eggnog Glaze

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Ingredients

3/4 cup plus 1 tablespoon cold heavy cream
1 large egg
1/4 cup molasses
2 cups all-purpose flour, plus more for work surface
1/4 cup light brown sugar
2 teaspoons baking powder
1 teaspoon ground ginger
3/4 teaspoon ground cinnamon
1/2 teaspoon salt
1/8 teaspoon ground cloves
6 tablespoons (3/4 stick) cold unsalted butter, cut into small pieces
granulated sugar for sprinkling
1/2 cup powdered sugar
3 tablespoons eggnog

Directions

Preheat oven to 400 degrees. In a small bowl, whisk together 3/4 cup of cream, egg and molasses. In a large bowl, whisk together the flour, granulated sugar, baking powder, ginger, cinnamon, salt and cloves.

With a pastry blender, cut the butter into the flour mixture until it resembles coarse meal, with a few pea-size pieces of butter remaining. With a fork, stir in the cream mixture until just combined. The dough will still be crumbly.

Transfer the dough to a lightly floured work surface and pat into a 6-inch circle. Cut into 6 wedges and transfer to a parchment-lined baking sheet. Brush the tops with 1 tablespoon cream and sprinkle with granulated sugar. Transfer to the oven and bake until golden, 16 to 18 minutes, rotating the sheet pan halfway through. Allow to cool on the sheet pan for 5 minutes and then transfer to a wire rack to cool completely.

While the scone cool, whisk together the powdered sugar and eggnog until smooth. Drizzle the glaze over the scones. Allow the glaze to set, approximately 30 minutes, before serving.

Store in an airtight container for up to 48 hours. Best when served the same day.