

# Citrus Honey-Nut Scones

Conversion  
Factor

Original Yield

Desired Yield

desired yield

----- = conversion factor

original yield

Original Yield x Conversion Factor = Desired Yield

	Conversion Factor	Original Yield	Desired Yield
all-purpose flour		2 c.	
cream of tartar		1 t.	
baking soda		½ t.	
salt		½ t.	
Walnuts, chopped		¼ c.	
large lemon, zested and minced		1	
Butter, chilled and cut into ½-inch pieces		2 oz.	
whole milk		½ c.	
honey		2 T.	
orange juice		¼ c.	

1. heat oven to 450 degrees.
2. Sift first 4 ingredients into large bowl; add walnuts until blended.
3. Add zest. "Cut in" butter into flour mixture until mixture resembles coarse meal with a few slightly larger butter lumps. Transfer to a large bowl.
4. Make a well in the center of mixture and pour in milk, honey, and orange juice.
5. Working quickly, blend ingredients together with a rubber spatula into a soft, slightly wet dough.
6. Turn dough onto a well-floured work surface.
7. Quickly roll dough to 1/2 inch thick.
8. Use a lightly greased and floured 3-inch biscuit cutter to stamp dough with one decisive punch, cutting close together to generate as few scraps as possible.
9. Place dough rounds 1 ½ inches apart on a parchment lined baking sheet.
10. Bake until scones are lightly brown, 10 to 12 minutes. Serve immediately.

Work the dough quickly, don't overmix, and put the dough rounds into the heated oven as soon as possible. The process--from mixing to pulling the finished scones out of the oven--shouldn't take more than twenty minutes. Scones are best served warm and fresh, split open and topped with thick homemade strawberry or raspberry jam and clotted cream (or crème fraîche, marscarpone, or whipped cream). This recipe can be doubled.