



Lavender & Ginger Scones

Ingredients

2 cups all-purpose flour
1/3 cup granulated sugar
1 tablespoon baking powder
1/4 teaspoon baking soda
1/2 teaspoon fine sea salt
2 teaspoons dried culinary lavender (ground with a spoonful of sugar)
3/4 cup finely chopped crystallized ginger
1/2 cup (1 stick) unsalted butter, very cold and cubed
1/2 cup half-and-half
1/3 cup homemade kefir (buttermilk consistency)
Extra half-and-half for brushing tops

Instructions

1. Preheat oven to 400°F. Line a baking sheet with parchment paper.
2. Using a food processor, add flour, sugar, baking powder, baking soda, salt, ground lavender, crystallized ginger, and cold butter.
3. Pulse until the mixture resembles coarse crumbs and is evenly combined.
4. Add half-and-half and kefir. Pulse just until the dough comes together. Do not overmix.
5. Turn dough onto a lightly floured work surface.
6. Pat into a 1-inch thick circle (about 7 inches wide). Cut into 8 wedges.
7. Transfer to baking sheet and chill 20–30 minutes.
8. Brush tops lightly with half-and-half.
9. Bake 18 minutes, until golden and set.
10. Cool slightly before glazing.

Ginger Syrup & Icing Finish

1. Ginger Syrup: Simmer 1/4 cup sugar and 1/4 cup water with 1–2 tablespoons chopped ginger for 5–7 minutes. Steep 10 minutes, strain, cool.
2. Icing: Mix 1/2 cup powdered sugar with 1–2 teaspoons ginger syrup and a few drops half-and-half until pourable. Drizzle lightly.
3. Finish with a light sprinkle of dried lavender and finely chopped crystallized ginger.