

Almond Scones

120g *almond bits*
ghee

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80g *almond flour*
25ml *amaretto syrup*
15ml *rose water*
50g *sugar*

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350g *all-purpose flour*
25g *buttermilk powder*
65g *sugar*
15g *baking powder*
2g *baking soda*
3g *salt*
115g *cold butter*

80ml *milk*
100ml *heavy cream*
10ml *almond extract*
1 *large egg (50g)*

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20ml *milk*
20g *demerara sugar*

Preheat oven to 375°F (190°C).

Toast the almond bits with a small amount of ghee, then transfer to the freezer to cool down.

Combine ingredients for almond paste and process in a blender until fully incorporated; if the paste is still a little crumbly that fine. Use a small blender jar if available. Then set aside.

In a large bowl combine the dry dough ingredients, add cold butter and use finger tips to work into the flour.

When the butter is combined well, add the almond paste in small chunks and pour in all of the liquids. Don't work the dough too much at this point, just enough to form a shaggy ball of dough that just about holds together.

Tip the dough out on the counter top, and gently fold it over itself a few times, freeze for about half an hour to allow butter to solidify again. Then roll out to be about 1" (2.5cm) thick and form into about 8 triangle-shaped scones. Transfer onto a lined cookie sheet.

Wash with remaining milk and sprinkle with demerara sugar. Then bake for 15-20 minutes or until the scones have puffed up and turned golden brown.

Let the scones cool fully before serving.

Makes 8 scones.