

raspberry scones

This is as close to a traditional scone as BabyCakes NYC comes. I 86'ed the butter, obviously, and played up the sweet, all without abandoning the light-yet-satisfying texture. I find that raspberries, more delicate than currants or other popular berries used in scones, have a tanginess that's a perfect accompaniment to morning tea.

Makes 8

2 CUPS WHOLE SPELT FLOUR
1 TABLESPOON BAKING POWDER
1/2 TEASPOON SALT
1/3 CUP COCONUT OIL,
PLUS MORE FOR BRUSHING
1/3 CUP AGAVE NECTAR,
PLUS MORE FOR BRUSHING
1 TABLESPOON PURE VANILLA EXTRACT
1/4 CUP HOT WATER
1 CUP FRESH RASPBERRIES

Preheat the oven to 350°F. Line a baking sheet with parchment paper.

In a medium bowl, whisk together the flour, baking powder, and salt. Add the oil, agave nectar, and vanilla and stir together until a thick, slightly dry batter is formed. Pour the hot water into the batter and mix. Using a rubber spatula, gently fold in the raspberries just until they are marbled throughout the batter.

For each scone, scoop 1/3 cup batter onto the prepared baking sheet. Space the scoops 1 inch apart to allow them to spread. Lightly brush the tops with the oil. Bake the scones on the center rack for 14 minutes, rotating the sheet 180 degrees after 7 minutes. The finished scones will be golden and slightly firm. Remove from the oven and brush with agave nectar.

Let the scones stand on the sheet for 15 minutes, then carefully slide a spatula under each and transfer it to a wire rack and cool completely. Store the scones in an airtight container at room temperature for up to 2 days.

Delicious, made exactly as is.
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