

LEMON-GLAZED BANANA SCONES WITH CRYSTALLIZED GINGER

(from *Fine Cooking*, Feb./Mar. 2011)

FOR THE SCONES

9 oz (2 c.) unbleached all-purpose flour; more as needed
1/4 c. granulated sugar
2 1/4 tsp baking powder
1 tsp finely grated lemon zest
3/8 tsp salt
2 3/4 oz (5 1/2 Tbsp) cold, unsalted butter, cut into pieces
1 small ripe (but not mushy) banana, cut into 1/4-inch dice (1/2 c.)
1 Tbsp minced crystallized ginger
3/4 c. + 2 Tbsp heavy cream; more for brushing
coarse white sanding sugar, optional

FOR THE GLAZE

3 oz (3/4 c.) confectioners' sugar
1 1/2 Tbsp fresh lemon juice
1/2 oz (1 Tbsp) unsalted butter, softened
pinch of salt

Position the rack in the top third of the oven and heat the oven to 375°F. Stack two rimmed baking sheets and line the top one with parchment.

In a large bowl, whisk the flour, sugar, baking powder, lemon zest, and salt. With your fingers, rub the butter into the flour mixture until a few pea-size lumps remain. Stir in the banana and the ginger. Add the cream; with a fork, gradually stir until the mixture just comes together.

Turn the dough onto a lightly floured surface and pat gently into a 7-inch circle about 1-inch thick. Using a knife, cut the dough into 8 wedges. Transfer to the baking sheet, spacing the wedges 1-2 inches apart. Brush the tops with heavy cream and sprinkle liberally with sanding sugar (optional).

Bake until the tops are golden, 19-25 minutes, rotating halfway through baking for even browning. Transfer the scones to a wire rack and cool slightly, 3-4 minutes.

In a small bowl, stir the confectioners' sugar, lemon juice, butter, and salt until smooth. Drizzle the warm scones with the glaze. Serve warm or at room temperature.