

## **Ginger Scones with Pear Jam**

For the Scones:

¼ cup granulated sugar (50 grams)

3 teaspoons baking powder

2 teaspoons grated lemon peel/zest

1/2 tsp. salt

2.5 cups flour (300 grams)

4 pieces crystallized (stem) ginger, chopped finely, either by hand or in food processor with other ingredients (30 grams)

1/2 cup (113 grams) butter, grated

2/3 cup cold milk (158 ml)

2/3 cup plain yogurt (150 grams)

Demerara sugar for top

Yields 12 medium or 8 large scones

Directions:

Preheat oven to 425 F/220 C.

Place sugar, baking powder, flour, salt, lemon peel and ginger in bowl of food processor. (or do by hand. You can chop ginger and cut in butter). I always cut ginger a bit with a knife so it won't stick to blades. Process briefly. Add butter and pulse just till crumbs like peas form. Add milk and yogurt and pulse just till dough forms a mass and you can scoop out with a tablespoon a nice mound. On a parchment paper lined baking sheet, place mounds, spaced about an inch apart. Sprinkle tops with demerara sugar and place in hot oven. Bake 18-20 minutes (peek after 16 minutes depending on how hot your oven runs) and when golden brown remove from oven and cool on wire racks. Serve with pear jam.

## **Pear Jam**

2 large pears, 306 grams peeled, cored and chopped in small chunks -2 cups of chunks

2 tablespoons lemon juice

2 tablespoons grated lemon peel (approximately peel from one lemon)

seeds from 1-2 lemons, put in cheesecloth type bag

1 cinnamon stick

1 cup sugar

4 tablespoons water

Directions:

Immediately after peeling, coring and chunking pears, toss in the lemon juice. Then place in stainless steel pot, scraping out all the lemon juice with the pears. Add the sugar, cinnamon stick, grated lemon peel, water and put the lemon seeds in a cheesecloth bag and put in pot and bring to a medium low boil, stirring till sugar dissolves. Once dissolved, stop stirring and let burble on medium low heat. It will initially give up a bit of liquid and then will start to cook down. Don't stir it and after an hour you will see it starting to look thicker. It should take about an hour and a half and will turn a beautiful amber color. Remove from heat and let cool and it will continue to thicken up. Place in glass jars to store, yields about 1.5 cups of jam. Keeps about 2 weeks in the fridge.