

Ginger Scones

Ingredients

**3 cups flour
10 tbsp unsalted butter, melted
3/4 cup sugar
3/4 cup candied ginger (chopped)
3/4 cup buttermilk
1 tsp baking soda
1/2 tsp baking powder
1/4 tsp salt
1 tbsp grated fresh ginger
1 tbsp lemon zest
coarse sugar for topping**



Instructions

- 1. Preheat oven to 400 degrees and line two baking sheets with parchment paper.**
- 2. In a large bowl, vigorously whisk together the flour, sugar, baking soda, baking powder, and salt. Stir in the candied ginger, lemon zest, and fresh ginger until evenly mixed.**
- 3. Create a well in the center of the flour, pour in the melted butter and the buttermilk. Gently mix with a wooden spoon until the flour mixture is just moistened. Don't over-mix.**
- 4. Divide the mixture into two balls, and flatten each on a floured surface into a 1-inch thick, 6-inch diameter circle. Slice each round into 6 wedges. Transfer to the parchment paper-lined baking sheets, spacing each wedge at least an inch apart. Sprinkle with coarse sugar.**
- 5. Bake 18-20 minutes at 400 degrees.**
- 6. Transfer to wire racks to cool before offering and enjoying.**