

GINGERBREAD SCONES

2 cups all-purpose flour
3 Tbsp. brown sugar
2 tsp. baking powder
1 tsp. ground ginger
½ tsp. salt
½ tsp. baking soda
½ tsp. ground cinnamon
¼ cup cold butter, cubed
1/3 cup molasses
¼ cup milk
1 egg, separated
Coarse sugar

Preheat oven to 400 degrees. In a large bowl, whisk flour, brown sugar, baking powder, ginger, salt, baking soda, and cinnamon. Cut in butter until mixture resembles coarse crumbs. In another bowl, whisk molasses, milk, and egg yolk until blended; stir into crumb mixture just until moistened.

Turn onto a lightly floured surface; knead gently 6-8 times. Pat into an 8 inch circle. Cut into 12 wedges. Place wedges 1 inch apart on a greased baking sheet.

In a bowl, beat egg white until frothy, brush over scones, sprinkle with sugar. Bake 12-15 minutes or until golden brown.