

## Raspberry Hazelnut Scones

from Janice Jurist, ©*Bon Appetit*, December, 2002

1/4 c unbleached flour

1/3 c sugar

1 T baking powder

1/2 t salt

1 1/2 sticks cold unsalted butter, diced

3/4 c plus 2 T heavy cream

3/4 d toasted coarsely chopped hazelnuts,

**DIVIDED**

4 T raspberry preserves (with seeds)

Combine dry ingredients in processor, add butter and blend to coarse meal. Add cream and blend till dough comes together. Turn on lightly floured surface, knead 4 or 5 times, mixing in 1/2 c of hazelnuts.

Divide dough into 4 balls. Press each to 6" rounds. Spread preserves over 2 rounds, leaving 1/2" border. Top with remaining 2 rounds. Seal edges.(Can be refrigerated for 1 day)

Preheat oven to 400. Place on buttered baking sheet. Brush each with 1 T heavy cream, sprinkle with remaining 1/4 c nuts, pressing to adhere. Cut each round into 6 wedges. Arrange on baking sheet, bake about 16 to 20 minutes.

Makes 12 scones.