

SOME

KITCHEN STORIES

fiction + food

Whole Wheat Raspberry Ricotta Scones

Source: Smitten Kitchen | Prep Time: 15 min | Cook Time: 15 min | Serves 9

INGREDIENTS

1 cup whole wheat flour
1 cup all-purpose flour
1 tablespoon baking powder
1/4 cup granulated sugar
1/2 teaspoon table salt
6 tablespoons cold unsalted butter
1 cup fresh raspberries
3/4 cup whole milk ricotta
1/3 cup heavy cream

DIRECTIONS

Preheat oven to 425 degrees. Line a large baking sheet with parchment paper. In the bottom of a large, wide-ish bowl, whisk flours, baking powder, sugar and salt together.

With a pastry blender: Add the butter (no need to chop it first) and use the blender to both cut the butter into the flour mixture until the biggest pieces are the size of small peas. Toss in raspberries and use the blender again to break them into halves and quarter berry sized chunks.

Add the ricotta and heavy cream together and stir them in to form a dough with a flexible spatula. Using your hands, gently knead dough into an even mass, right in the bottom of the bowl. Don't fret if the raspberries get muddled and smudge up the dough. This is a pretty thing.

With as few movements as possible, transfer the dough to a well-floured counter, flour the top of the dough and pat it into a 7-inch square about 1-inch tall. With a large knife, divide the dough into 9 even squares. Transfer the scones to prepared baking sheet with a spatula. Bake the scones for about 15 minutes, until lightly golden at the edges. Cool in pan for a minute, then transfer to a cooling rack. It's best to cool them about halfway before eating them, so they can set a bit more.