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## Rustic Chai Pear Scones with Pear Butter

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2013 Adult "Other" Winner

Serves 12

### Rustic Chai Pear Scones

#### Ingredients

2 cups all purpose flour 1/2 cup light brown flour  
2 teaspoons baking powder 1 teaspoon salt  
1 teaspoon cinnamon 1 teaspoon ground ginger  
1/2 teaspoon ground cardamom 1/2 teaspoon allspice  
1/4 teaspoon nutmeg 1/8 teaspoon finely ground black or white pepper (optional)  
4 ounces chilled butter, cut into small cubes 1 cup diced pear (I use Bartlett)  
1 cup very cold buttermilk (well shaken before measuring)  
black tea, from one regular size tea bag, rubbed between fingertips until finely crumbled

#### Directions

- Preheat oven to 400 degrees and line a heavy baking sheet with parchment, or oil the 12 spots where the scones will go.
- In a medium bowl, whisk the dry ingredients together.
- Use a pastry cutter or two table knives to cut in the butter - it should resemble coarse crumbs - some little bits of butter should still be visible.
- Taking care not to over mix, fold in the diced pear and the buttermilk.
- Spread a bit of flour on your work surface, and scrape dough out on top. Dust the top of the dough lightly with flour and flour your hands.
- Gently pat the dough into a rectangle, about 6 by 8 inches, squaring edges and corners so they will be nice and even.
- Use a scraper or long knife to cut into 12 squares, making three cuts along the 8-inch side and two along the 6-inch side. You can also cut them with a round biscuit cutter or cut in triangles.
- Place on the sheet and brush the tops lightly with buttermilk for a nicely browned, shiny top.
- Bake for 17 minutes or so, until done and nicely browned. Cool on a rack.

### Pear Butter

#### Ingredients

Pears - (40 medium sized or 50 small)  
1 1/2 cups sugar  
2 teaspoons cinnamon  
1/4 teaspoon ground cloves  
1/4 teaspoon ground ginger

#### Directions

- Peel, core and chop pears. Then puree in a blender.
  - Put the pear puree, sugar and spices into a crock pot (4 quarts or larger) and set on high.
  - Cook uncovered, stirring occasionally, until reduced by half. Approximately 12 hours.
- Yield: four pints or two quarts.

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