



## Whole Wheat Raspberry Ricotta Scones

*(Adapted from Smitten Kitchen 2011)*

Makes 9

### Ingredients

- 1 cup (120 grams) white whole wheat flour
- 1 cup (125 grams) all-purpose flour
- 1 tablespoon baking powder, sifted (mine always has lumps)
- ¼ cup (50 grams) granulated sugar (remove 2 tsp from the measuring cup)
- ¼ teaspoon table salt
- 6 tablespoons (85 grams) cold salted butter, cut into pieces
- 1 heaping cup (136 grams or 4 ¾ ounces) fresh raspberries
- ¾ cup (189 grams) whole milk ricotta
- ⅓ cup (79 ml) heavy cream
- 2 teaspoons coarse raw sugar to top (demarada)

### Instructions

Preheat oven to 425 degrees. Line a large baking sheet with parchment paper.

In the bottom of a large wide bowl, whisk flours, baking powder, sugar, and salt together.

*With a pastry blender:* Add the butter and use the pastry cutter to cut the butter into the flour mixture until the biggest pieces are the size of small peas. Toss in raspberries and mix with your spatula.

*Whisk* the ricotta and heavy cream together in a smaller bowl, then pour into the large bowl containing everything else to form a dough with a flexible spatula. Using your hands, gently knead dough so it forms a ball and until all the flour is incorporated. You can do all of this right in the bottom of the bowl. The raspberries will mush up a bit.

Once you form a ball, quickly transfer the dough to a silicone mat. Pat it into a 7-inch square about 1-inch tall. Sprinkle the top with the raw sugar and gently press into the dough. With a large knife, cut the dough into thirds horizontally, and then thirds vertically, so that you are left with nine almost even squares of dough. Transfer the scones to the prepared baking sheet with a spatula.

Bake the scones for about 15 minutes, until lightly golden at the edges. Cool on the cookie sheet for two minutes then transfer to a cooling rack. It's best to cool for about 15 minutes

before eating them. If you have some left, cool them completely then store in a well-sealed container or zip lock bag.

For your freezer: During raspberry season, I take advantage and make a lot of these and bake them as needed. I form the scones and cut them, then I put them on the parchment-lined sheet and freeze them raw. Once they are frozen solid, I transfer them to a freezer bag. When you feel like a fresh scone, preheat the oven and put the frozen square(s) on a parchment-lined sheet. You do not need to defrost the frozen scones. Bake them for 17-19 minutes.