

# Ginger Lemon Scone Thins

*AKA Breakfast Biscuits or Breakfast Cookies*

This recipe highlights one of my favorite flavor combinations: ginger and lemon. I especially like crystallized ginger in scones and other baked goods. It treats you to such a zingy burst of flavor. I've used yogurt here, which I find to be a great dairy ingredient for either scones or muffins. This dough is like cutting out cookies; I recommend cutting the scone thins into rectangles and scalloped rounds. Just be sure to cut and bake when the dough is partially frozen.

YIELD: NET WEIGHT OF DOUGH—1130g (2 lb 8 oz)  
32 - 2" X 3" (5 x 7.5 cm) RECTANGLES (About 35g each)  
OR: 24 - SCALLOPED ROUNDS - 2¾" (7 cm) Diameter – (About 30g each).

## INGREDIENTS

DRY:

300 grams all-purpose flour - King Arthur (2 cups + 2 Tablespoons)  
130 grams cake flour - Preferably King Arthur unbleached but bleached is ok (1 cup)  
100 grams granulated sugar (1/2 cup)  
20 grams baking powder (4 teaspoons)  
10 grams fine sea salt (2 teaspoons)  
175 grams unsalted cold butter, cut into ⅜" cubes (1½ sticks)

LIQUIDS:

90 grams heavy cream (about 1/3 cup)  
90 grams whole milk yogurt (about 1/3 cup)  
50 grams whole egg (1 large)  
30 grams egg white (1 large)  
15 grams lemon zest (from 3 large lemons)

## ADD-INS:

175 grams candied ginger, cut into  $\frac{1}{4}$ " (6 mm) dice (1 cup)

1185 grams = Total Recipe: 41 oz (2 lb 9 oz)

**TOPPING:** Brush tops of unbaked scone thins with heavy cream and sprinkle with Swedish Pearl Sugar. Or omit the sugar, and just brush tops with cream.

## INSTRUCTIONS

1. **SET UP** a quarter-sheet pan 9" x 12" x 1" (23 x 30 x 2.5 cm) lined with parchment paper, for freezing dough layers. Set up two half sheet pans 13" x 18" x 1" (33 x 45 x 2.5 cm) lined with parchment paper for baking.
2. **COMBINE** dry ingredients in a large mixing bowl. Whisk to blend. Add cold butter chunks to the flour and rub between your hands creating large flakes. Continue rubbing until mixture looks mealy with some remaining butter flakes.
3. **WHISK** together in a separate bowl the heavy cream, yogurt, eggs, and egg whites. Pour into the dry ingredients and mix, using a large rubber spatula, until the liquids are half absorbed. Scatter the candied ginger over the top and continue to mix just until the dough comes together and the ginger is evenly distributed.
4. **PULL** dough together in the bowl, scraping up loose flour from the bottom. Transfer dough to a floured counter and press together. Pat out into a rough rectangle about 8" x 12" (20 x 30 cm). Fold dough in half and turn it so that the folded edge is facing you. Repeat, patting the dough into a rectangle each time, before doing a total of 3 half-folds.
5. **SCALE THE DOUGH:** Weigh into two portions at 565g (20 ounces / 1 $\frac{1}{4}$  lb) each. (Note: this recipe makes 2 sheets of dough, quarter-sheet size (8" x 12" x  $\frac{3}{8}$ " thick).
6. **TO ROLL OUT DOUGH SHEETS:** Place one portion of dough on a quarter-sheet of parchment sprinkled generously with flour (cut half sheets of parchment in half for this). Pat out gently so it's easy to roll out. Cover the dough with a sheet of plastic wrap and roll out with rolling pin to an even  $\frac{3}{8}$ " (10 mm) thickness the size of the parchment. This not only makes it easy to roll the dough to the correct size, but it allows you slide the rolled-out dough (with parchment and plastic wrap still intact) off the counter and into a quarter-sheet pan for freezing. Repeat this process with the other portion of dough. You can stack the sheets of dough in the pan to save freezer space.

7. FREEZE the pan of dough sheets. This dough can be frozen for up to a month, so cut and bake off all the Scone Thins at once or as needed.
8. REMOVE one sheet of frozen dough from the freezer at a time and place on a cutting board. Loosen the parchment and remove the plastic wrap. Let rest at room temperature for 10-15 minutes or until easy to cut, but don't thaw completely. CUT into desired shapes
9. FOR SCALLOPED ROUNDS: Cut out rounds using a 2¾" (7 cm) scallop cutter. Bake right away or lay close together on a parchment-lined sheet pan and freeze until needed. Bake off dough scraps for snacks.
10. FOR RECTANGLES: Using a 2" (5 cm) wide C-Thru ruler, cut a sheet of partially frozen dough crosswise into four 3" (7.5 cm) strips, then cut lengthwise into four 2" (5 cm) strips, creating 16 - 2" x 3" (5 x 7.5 cm) rectangles. . For cutting, use a long slicing knife (or a pizza cutter) with a ruler as a guide.
11. ARRANGE the partially frozen Scone Thins on a parchment-lined half-sheet pan. Brush tops with heavy cream and sprinkle with Swedish Pearl Sugar, if desired.
12. BAKE at 400° F (204° C) for 15-17 minutes until golden brown.
13. COOL Scone Thins on the baking pan.
14. BAKED Scone Thins freeze as well as the dough. I like to freeze them on a sheet pan first, then stack them into a plastic bag; freeze for up to a month.

***Recipe Ancestry Notes:***

I adapted the scone recipe from *Nancy Silverton's Pastries From the La Brea Bakery* (2000) by [Nancy Silverton](#). The concept for thin scones, which Rose calls Scone Toppers, was inspired by [Rose Levy Beranbaum](#) in her cookbook *The Baking Bible* (2014). Thank you Nancy and Rose.

*Posted 8/25/23      shirldgard.substack.com*