

CINNAMON-DATE SCONES

Scones aux Dattes et à la Cannelle

Source: The Gilded Table – December Edition

Prep Time: 15 min | **Cook Time:** 15-18 min

Yield: 8 scones



Recipe Description

These cinnamon-date scones are tender and lightly spiced, sweetened naturally with chopped dates and finished with a soft, crumbly texture. Inspired by early 20th-century tea breads, they are meant to be served warm from the oven, split and buttered, and enjoyed quietly with tea on winter afternoons.

Ingredients

Dry Ingredients

- 2 cups all-purpose flour
- ¼ cup granulated sugar, divided
- 2½ teaspoons baking powder
- ½ teaspoon salt
- ½ teaspoon ground cinnamon
- ¼ teaspoon freshly grated nutmeg *(holiday addition)*

- Pinch of ground cloves
(optional, very light)

Fat & Fruit

- ½ cup cold butter or margarine, cut into small pieces
- ½ cup chopped pitted dates

Wet Ingredients

- 2 large eggs
- ½ cup half-and-half or milk



Instructions

1. **Preheat oven:** Preheat oven to **425°F (220°C)**.
2. **Mix dry ingredients:** In a large bowl, combine flour, **2 tablespoons of the sugar**, baking powder, salt, cinnamon, nutmeg, and cloves. Stir well.
3. **Cut in butter:** Cut in the cold butter using a pastry blender or two knives until the mixture resembles coarse crumbs. Stir in the chopped dates.
4. **Mix wet ingredients:** In a small bowl, beat the eggs lightly with a fork. Add the half-and-half (or milk) and stir to combine.
5. **Form dough:** Add the egg mixture to the flour mixture, stirring gently until a soft dough forms. Do not overmix.
6. **Shape and cut:** Turn dough out onto a lightly floured surface. Knead gently **10–12 times**.: Roll or pat dough into a **6-inch round**, about **¾ inch thick**.
Cut into **6 wedges**, then cut each wedge in half to make **12 scones**.
7. **Prepare for baking:** Place scones on ungreased baking sheets. Sprinkle tops with remaining **2 tablespoons sugar**.
8. **Bake:** Bake for **10–12 minutes**, or until golden brown.
9. **Cool slightly and serve:** Remove from oven and cool briefly on wire racks. Serve warm.

Notes

- Lovely with butter, clotted cream, or preserves
- Perfect alongside mulled wine, tea, or eggnog
- Nutmeg and clove add warmth without overpowering the dates
- These freeze well and rewarm beautifully