

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
- $\frac{1}{4}$ cup granulated sugar, divided
- $2\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon freshly grated nutmeg (*holiday addition*)

- Pinch of ground cloves (*optional, very light*)

Fat & Fruit

- $\frac{1}{2}$ cup cold butter or margarine, cut into small pieces
- $\frac{1}{2}$ cup chopped pitted dates

Wet Ingredients

- 2 large eggs
- $\frac{1}{2}$ cup half-and-half or milk



Where recipes read like love letters.

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