



## Banana Scones

01-Aug-2024

Level: Easy

Serves: 8

Prep Time: 1 hour 30 minutes

Cooking Time: 16-18 minutes

### Banana Scone ingredients:

2 cups all-purpose flour

6 Tbsp. white granulated sugar

$\frac{3}{4}$  tsp. baking powder

$\frac{3}{4}$  tsp. baking soda

$\frac{1}{4}$  tsp. fine sea salt

$\frac{1}{2}$  cup quick oats (not old-fashioned or rolled oats)

10 Tbsp. unsalted butter, cut into small cubes and chilled cold

$\frac{1}{3}$  cup coarsely chopped pecans, walnuts, or other nut of your choice (optional)

10 Tbsp. finely mashed ripe bananas (from about 2 large ripe bananas)

$\frac{1}{8}$  cup buttermilk

### Vanilla Sweet Cream Glaze ingredients:

1 Tbsp. unsalted butter

$\frac{1}{2}$  tsp. pure vanilla extract

2 Tbsp. heavy whipping cream

1 cup confectioners powdered sugar, sifted



*To make banana scone:* Line a cookie sheet with parchment paper. Set aside.

In a large mixing bowl, sift the flour, sugar, baking powder, baking soda and salt. Add the oats and mix. Add the cold butter. With a pastry blender, cut the butter into the dry ingredients until the dough is crumbly. Add the chopped nuts, if desired, and mix. In a small mixing bowl, combine mashed bananas and buttermilk. Add half of banana mixture to dry ingredients, then with a wooden spoon gently stir a couple times. Add the remaining banana mixture and continue to stir gently with the wooden spoon until the dough comes together. Do not overwork the dough, loose bits of flour and crumbs are okay.

Place a sheet of parchment paper on your countertop or flat surface. Dump the dough onto the paper (it will be sticky) and flatten the dough with your floured hands to form a circle about 2 inches thick (see photo on right). With a large floured knife, cut the dough into eight wedges (like a pie). With a cake server, transfer the wedges to the prepared cookie sheet, keeping them about 2 inches apart (see photo on left). Place in the refrigerator for 1 hour. Preheat the oven to



385°F. Bake for 16 to 18 minutes, or until the edges are lightly browned. Remove



scones from cookie sheet and place on a wire rack to cool.

*To make glaze:* Melt butter over a double boiler. Add cream, vanilla, and sugar. Whisk until the sugar has melted and glaze is smooth. Mixture will be thick. Remove from heat and whisk for 1 minute to slightly cool. Carefully dip the top of the scones in the icing, placing the scones back on the wire rack for icing to harden. Best served on the day prepared. If not eaten right away, store in an airtight container and consume within 2 days.