

Campfire Scones

Recipe by Joy the Baker (Joy Wilson)



For the Scones:

2 cups White Whole Wheat Flour
1/4 cup packed light brown sugar
2 teaspoons baking powder
1/2 teaspoon baking soda
3/4 teaspoon salt
1 teaspoon powdered ginger
1/2 teaspoon powdered cinnamon
6 tablespoons cold unsalted butter, cut into cubes
2 large eggs, beaten
1/3 cup + 1 tablespoon cold buttermilk (or milk with a bit of lemon juice)
1 teaspoon pure vanilla extract
1 cup milk chocolate chunks or chips

For the Meringue topping:

2 large egg whites
3/4 cup granulated sugar
1/4 cup light corn syrup mixed with honey
Pinch of salt
1 teaspoon vanilla extract

Tools:

Measuring cups (or kitchen scale), liquid measuring cup, measuring spoons, mixing bowls, sifter, whisk, biscuit cutter, a large pot, a large heat-proof bowl, stand mixer with a whisk attachment, spatula, oven, baking sheet, parchment paper, cooling rack.

Instructions:

Cut the butter into small cubes and place in the fridge or the freezer to chill.

In a medium bowl, whisk together flour, brown sugar, baking powder, baking soda, ginger, cinnamon, and salt. Add the cubes of cold butter and rub the butter into the dry ingredients. Some of the butter bits will be the size of peas and others the size of oat flakes.

In a small bowl, whisk together eggs, buttermilk, and vanilla extract.

Add the wet ingredients all at once to the dry ingredients. Stir gently to incorporate. Add the chocolate chunks and stir to incorporate, but don't over-stir. The dough will be slightly wet, the consistency of drop biscuits.

Dump the dough onto a well-floured work surface. Flour the top of the dough as well. Pat the dough into a 1-inch thick circle. Use a 1 1/2 biscuit cutter to cut out the scones from the dough disk.

You can chill the dough to make it easier to work with, or use it right away.

Gather the dough scraps once all of the circles are cut out, pat it out once again, and cut out more scones. Line a baking sheet with parchment paper, flour it lightly, and place the scone rounds on it.

Chill the scones in the refrigerator while the oven preheats.

Place a rack in the center of the oven and **preheat oven to 375° F.**

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Once the oven has preheated, place the chilled scones in the oven to bake. Bake until browned and cooked through, 12 to 14 minutes. Remove from the oven and allow the scones to cool on a wire cooling rack.

Place a rack in the upper third of the oven and set the oven to the broiler setting.

⇒ *I made the meringue while the scones were in the oven baking.*



To make the meringue, first bring about 2 inches of water to a simmer in a large pot.

In a large, heat-proof bowl, whisk together egg whites, sugar, syrup and salt (don't add the vanilla extract quite yet). The mixture will be grainy, because of the sugar.

Place bowl over simmering water and whisk as it heats. The sugar will dissolve after about 5 minutes. Keep an eye on the mixture – it shouldn't get warm enough to cook the eggs.

Transfer the egg white and sugar mixture to the bowl of an electric stand mixer. With a whisk attachment, beat the egg whites, on high, until stiff peaks form (about 5 minutes). The mixture will be fluffy and glossy and look like melted marshmallows. It'll be sticky too. Beat in the vanilla extract last.

Spoon the mixture generously on top of the baked scones. Place the meringue-topped scones under the broiler, keeping a close eye on them. They can burn in under a minute. Gently brown the tops of the meringues.

Remove from the oven and serve warm or at room temperature. Scones are best served the day they're made.