

# VANILLA BEAN RHUBARB-GINGER SCONES

yield: 12 scones prep time: 10 minutes cook time: 25 minutes total time: 35 minutes

*Cream scones infused with vanilla bean and loaded with rhubarb and crystallized ginger.*



## INGREDIENTS:

3 stalks rhubarb, cut into ¼-inch slices (about 1 cup)  
½ cup granulated sugar, divided, plus more for sprinkling  
2-inch piece of whole vanilla bean  
2½ cups all-purpose flour  
1 tablespoon baking powder  
½ teaspoon salt  
½ cup unsalted butter, chilled and cut into small cubes  
½ cup chopped crystallized ginger  
1 cup heavy cream

Granulated sugar, for sprinkling

## DIRECTIONS:

1. Preheat oven to 425 degrees F. Line a baking sheet with parchment paper; set aside.
2. Place the sliced rhubarb in a small bowl and toss with 3 tablespoons of the sugar; set aside.
3. Place the remaining sugar in a large bowl. Slice the piece of vanilla bean lengthwise and scrape the seeds into the sugar. Using your fingertips, rub the vanilla seeds into the sugar until it is evenly distributed. Add the flour, baking powder and salt to the bowl and whisk to combine.
4. Add the cubed butter and, using a pastry blender or two knives, cut the butter into the flour mixture until it is the texture of coarse sand and there are no pieces of butter larger than the size of a pea remaining. Stir the rhubarb and ginger into the mixture, making sure that everything is evenly coated in flour.
5. Pour the heavy cream into the flour mixture and, using a wooden spoon, gently stir until all of the cream has been absorbed. Turn the dough out onto a lightly floured surface and gently knead a few times to bring the dough together.
6. Divide the dough in two and pat each into a 7-inch circle. Cut six triangles out of each circle and place on the prepared baking sheet. Sprinkle with additional granulated sugar.
7. Bake until the scones are set and golden brown, about 20 to 25 minutes. Cool on the baking sheet for 15 minutes, then transfer to a wire rack to cool. Serve warm or at room temperature. Store the scones in an airtight container at room temperature for up to 3 days.

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This delicious recipe brought to you by **Brown Eyed Baker**  
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