



MEDITERRANEAN ROSEMARY CITRUS SCONES

Tangy lemons and oranges brighten up this quick bread favorite, while sweet dates add a tantalizing touch of sweetness. The magical background flavor is a fragrant touch of rosemary that keeps everyone guessing. A light glaze of citrus and sugar drizzled over the top adds a finishing touch. These scones, moist and yet crispy, are easy to make, either mini size and the larger variety. Perfect for breakfast or brunch!

2/3 cup milk
1 Tablespoon sweet orange juice
1 Tablespoon lemon juice
3 cups all purpose flour
4 teaspoons baking powder
3/4 teaspoon salt
1/2 cup granulated sugar
1 teaspoon (each) lemon zest; orange zest
1/2 cup cold unsalted butter
1 cup sugared chopped dates
2 eggs, divided
1 Tablespoon milk
Glaze:
1 cup confectioners' sugar
1 Tablespoon sweet orange juice
1/2 Tablespoon lemon juice

1/2 teaspoon vanilla

In a measuring cup, combine milk, orange juice, and lemon juice; set aside.

Preheat oven to 400 degrees F. Line a cookie sheet with parchment or insulated baking sheet.

Combine flour, baking powder, salt, sugar and zest in mixing bowl. Cut in cold butter until lightly crumbled. Stir in dates.

Stir 1 egg into reserved citrus milk mixture. Add to flour mixture; mixing only until combined. Do not over mix.

Turn out onto a lightly floured surface; form into a ball. Press into about 5/8 thick circle. Cut into 8 wedges; place wedges on lined baking sheet. Leave ½ inch space between pieces. If making smaller scones, form two balls, make 6 to 8 wedges from each ball.

Form egg wash: Stir remaining egg and 1 Tablespoon milk to combine. Brush over top of scones. Bake in preheated 400 degree oven for 18 to 28 minutes or until golden brown on top. Time will vary according to the thickness of your scones. Remove to cooling rack.

Prepare citrus glaze: In small bowl, whisk confectioners' sugar with orange juice, lemon juice, and vanilla until smooth glaze forms. Drizzle over warm scones.

Yield: 8 large scones or 12 to 16 mini scones

Cook's Note: I used sweet blood oranges, which created that spring pink glaze on the top of my scones. I also made my scones a little thicker, which required about 30 minutes of baking time on my insulated cookie sheet.