



Pear & Ginger Cream Scones

United Kingdom | Baking

Spotlight: Bartlett & Bosc pears

Here is the most important rule of scone-making, and it is the opposite of what you would expect: the **LESS** you mix, the better your scones will be. Gentle hands, like you are holding a sleeping kitten.



Ingredients (makes 8–14 portions)

- 2 1/2–3 1/2 cups all-purpose flour
- 1–1 1/2 Tbsp baking powder
- 1/3–1/2 cup granulated sugar
- 1–1 1/2 tsp ground ginger
- 1 1/2–2 cups heavy cream
- 2–3 pears (Bartlett or Bosc, ripe but firm)
- 2–3 Tbsp coarse sugar
- 1/2–3/4 tsp salt

Steps

1. Whisk the flour, baking powder, sugar, ginger and salt together, then fold in the diced pears.
2. Pour in the cream and stir just until a shaggy dough forms — about ten stirs. If a little flour still shows, stop. That is perfect.
3. Pat the dough into a circle about one inch thick and cut it into wedges like a pizza.
4. Brush the tops with cream and sprinkle with coarse sugar.
5. An adult bakes at 425°F for 14–16 minutes until golden and risen.

Substitutions: Gluten-free: 1:1 gluten-free flour blend. Dairy-free: full-fat coconut cream or oat cream. Egg-free: naturally egg-free.

Cooking this at home: For six wedges, use 3/4 cup flour, 1 tsp baking powder, 2 Tbsp sugar, 1/2 cup cream, and 1 diced pear. Have your Food Explorer count the ten stirs out loud — stopping early is the whole skill.