

Nutella Scones

From "Baked Explorations," by Matt Lewis and Renato Poliafito (Stewart, Tabori & Chang, 2010).

2 cups unbleached all-purpose flour

1/4 cup granulated sugar

1/4 dark unsweetened cocoa powder

1 tablespoon baking powder

1/2 teaspoon salt

6 tablespoons cold unsalted butter, cut into chunks

1 large egg

1/2 cup heavy cream

3/4 cup (2.25-ounce) toasted hazelnuts, coarsely chopped

1/2 cup Nutella, divided

PREHEAT oven to 375 and place the rack in the center. Line a baking sheet with parchment paper.

WHISK flour, sugar, cocoa powder, baking powder and salt in a large bowl, until combined.

ADD butter. Use fingertips or a biscuit cutter to rub it into the flour until the butter is pea size and mixture is coarse.

WHISK together egg and cream in a separate bowl. Slowly pour wet ingredients into the dry ingredients and stir until the dough just comes together. Gently and briefly knead dough with your hands. Add toasted hazelnuts and knead gently to incorporate. Flatten the dough into a rectangle approximately 6 by 12 inches (it does not need to be precise) and spread 1/4 cup Nutella on top in a crisscross pattern. Roll the dough up to make a cylinder about 6 inches long, turn it on its end, and gently flatten it into a disk about 1 3/4 inches high. Do not overwork the dough.

CUT dough into 6 or 8 wedges and place them on a prepared baking sheet. Bake scones for 18 to 20 minutes, rotating the baking sheet halfway through, or until a toothpick inserted into the center of a scone comes out clean. Do not overbake.

TRANSFER scones to a wire rack to cool completely. Place the baking sheet with parchment still on it underneath the rack.

HEAT 1/4 cup Nutella in a microwave until pourable, about 10 seconds on high. Pierce the tops of the scones a few times with a fork. Use a spoon to drip the warm Nutella in a zigzag pattern over the tops of the hot scones. Transfer them to a refrigerator to set for 5 minutes, then serve immediately.

Yield: 6 to 8 scones.