

Barley Scones with Coffee & Molasses

Recipe by Dawn Woodward

Yield: 4 6" rounds (8 pieces per)

Ingredients:

400 grams/4 c. WG barley flour

445 grams/4c. WG spelt flour

12 gm/4 tsps. Baking powder (non-GMO)

4 gm/1 tsp. sea salt

400 gm/ 2 2/3 cup organic brown sugar

1 ¼ tsp. ground allspice

1 ¼ tsp. ground clove

4 tsp. ground ginger

1 #/454 gm unsalted 84% butter

1 1/3 cup heavy cream (I prefer 40%)

¼ c. molasses

1 1/2 T. vanilla

1/2 cup /120 grams strong cold-brew coffee

Mix dry ingredients and cut in butter until coarse , with some lumps.

Combine liquids & drizzle over. Mix gently and quickly until just comes together. Divide into 4 equal pieces and shape each one into 6" round.

Place on parchment lined tray (2 per full size tray)

Cut into 8ths with a bench knife.

Sprinkle with coarse sugar.

Bake at 325F (convection)/375F regular oven for 25 minutes. Can test with a skewer ...should stil be soft, but not wet in center.

Cool and break apart into wedges. Serve warm or room temperature.