



The Edison Scone

The classic combination of pistachio and orange is the perfect balance to the earthy robust whole wheat flavor of the Edison flour.

Makes 18 scones

For the pistachio filling

1 cup (6 ounces) pistachios)

½ cup (2.5 ounces) brown sugar

For the orange glaze

¼ cup fresh orange juice

2 cups powdered sugar

½ teaspoon pure vanilla extract

For the scones

2 ½ cups (12.5 ounces) whole wheat flour

1 ½ cups (8.5 ounces) all-purpose flour

¼ cup (1.75 ounces) brown sugar

1 tablespoon plus 1 teaspoon baking powder

1 teaspoon baking soda

1 teaspoon sea salt

1 cup (8 ounces/2 sticks) unsalted butter, cold

¼ to ½ cup whole milk

4 large eggs

Prepare the filling and glaze

Toast the pistachios, chop coarsely and mix with ½ cup of brown sugar. Whisk orange juice with powdered sugar and vanilla. Set aside.

Prepare dry ingredients

Measure flours, sugar, baking powder, baking soda and salt into the bowl of a stand mixer or mixing bowl with high sides.

Cut in butter

Dice butter in 1/2-inch cubes. Use your hands or the paddle attachment of a stand mixer to blend butter with dry ingredients on low speed until butter pieces are the size of almonds.

Add eggs and milk

Whisk eggs and ¼ cup milk together and add two-thirds of mixture to dry ingredients. Gently mix the dough just until it comes together before adding remaining milk mixture;

it will look rough. Scrape dough from the sides and bottom of the bowl and mix again to incorporate any floury scraps. The majority of the dough will have collected on the fork or the paddle. Stop mixing. There will be visible chunks of butter and flour. The dough should come out of the bowl in one piece leaving some small scraps and flour on the sides.

Form and cut dough

Turn dough out onto a lightly floured surface and shape press into a rectangle that is about 12 inches across and $\frac{1}{2}$ inch thick. Press pistachios and sugar filling into dough and roll into a log. Slice each round scone $\frac{3}{4}$ inch thick

Bake

Place scones on a baking sheet lined with parchment paper leaving 1-1/2-inches between large scones. Bake in the middle of the oven, 30 to 35 minutes (20 to 25 minutes for small scones), rotating the pan front to back halfway through the baking time. The finished scones will be golden brown. Glaze immediately and generously.