

Key Lime Pie Scones



26-Sept-2022

Level: Easy

Serves: 8

Prep Time: 1 hour 20 minutes

Cooking Time: 30-34 minutes

White Chocolate Chip Oat Scone:

2 cups all-purpose flour

$\frac{1}{2}$ cup quick oats (not rolled or old-fashioned oats)

6 Tbsp. white granulated sugar

$\frac{1}{4}$ tsp. coarse kosher salt

$\frac{3}{4}$ tsp. baking powder

$\frac{3}{4}$ tsp. baking soda

10 Tbsp. unsalted butter, cut into small cubes and chilled cold

2 tsp. fresh lime zest (approx. 1 large lime or 8 key limes)

$\frac{1}{2}$ cup white chocolate chips

$\frac{3}{4}$ cup cultured low fat buttermilk

2 full honey graham cracker sheets, broken into 8 rectangles



Key Lime Glaze:

2 Tbsp. unsalted butter

2 Tbsp. Nellie & Joe's Famous Key West Lime Juice

$1\frac{1}{2}$ Tbsp. sweetened condensed milk

$\frac{3}{4}$ cup confectioners powdered sugar, sifted

1 tsp. fresh lime zest (approx. $\frac{1}{2}$ a large lime or 4 key limes), for garnish (optional)



To make scone: Line a cookie sheet with parchment paper. Place graham cracker rectangles on cookie sheet about 3 to 4 inches apart (see Picture #1). Set aside.

In a large bowl, mix the flour, oats, sugar, salt, baking powder, and baking soda. Add the cold butter. With a pastry blender, cut the butter into the dry ingredients until the dough is crumbly. Add the lime zest and white chocolate chips, fold into the mixture. Add half of the buttermilk, then with a wooden spoon gently stir a couple times. Add the remaining buttermilk and continue to stir gently with the wooden spoon until the dough comes together. Do not overwork the dough, loose bits of flour and crumbs are okay.

On a flat surface, place a sheet of wax or parchment paper. Dump the scone dough onto the paper (it will be sticky), flatten and shape the dough with your floured hands to form a circle about 2 inches thick. With a large floured knife, cut the dough into eight wedges, like a pie. With a cake server, transfer the wedges to the prepared cookie sheet, placing each scone on top of a graham cracker rectangle (see Picture #2). It's okay if the graham cracker is sticking out (see Picture #3). Place in the

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refrigerator for 30 minutes. Preheat the oven to 375°F. Bake for 20 to 22 minutes, or until the edges are lightly browned. Transfer scones to a wire rack to cool completely before glazing (see Picture #4).



Picture #1



Picture #2



Picture #3



Picture #4

To make glaze: Melt the butter over a double boiler. Add the key lime juice, sweetened condensed milk, and sifted sugar. Whisk to combine. Cook until the sugar has melted. Remove from heat. Let cool for about 20 minutes for glaze to thicken, whisking glaze every 5 minutes. Carefully dip the top of the scones in the icing, place scones back on wire rack. Icing will harden in about 30 minutes. Garnish with fresh lime zest, if desired.