

# Almond Scones

75g	<i>almond flour</i>	Preheat oven to 400°F (205°C).
30ml	<i>amaretto syrup</i>	Combine ingredients for almond paste and process in a blender until fully incorporated; if the paste is still a little crumbly that fine. Use a small blender jar if available. Then set aside.
60g	<i>powdered sugar</i>	
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375g	<i>bread flour</i>	In a large bowl combine the dry dough ingredients, add cold butter and use finger tips to work into the flour.
40g	<i>granulated sugar</i>	
25g	<i>baking powder</i>	
4g	<i>salt</i>	
70g	<i>cold butter</i>	When the butter is combined well, add the almond paste in small chunks and pour in all of the liquids. Don't work the dough too much at this point, just enough to form a shaggy ball of dough that just about holds together.
10ml	<i>almond extract</i>	
230ml	<i>milk</i>	
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20ml	<i>milk</i>	Tip the dough out on the counter top, and gently fold it over itself a few times, then roll out to be about 1" (2.5cm) thick and form into about 8 triangle-shaped scones. Transfer onto a lined cookie sheet.
20g	<i>demerara sugar</i>	

Wash with remaining milk and sprinkle with demerara sugar. Then bake for 15-20 minutes or until the scones have puffed up and turned golden brown.

Let the scones cool fully before serving.

*Makes 8 scones.*