

Rhubarb Scone Sandwiches with Vanilla Bean Glaze

Prep Time	Cook Time	Total Time
15 mins	25 mins	40 mins

Servings: 4 TO 6 SCONES

Ingredients

Roasted Rhubarb:

- 2 cups diced rhubarb
- 1/4 cup white granulated sugar
- Zest from 1 lime and juice from 1/2 lime
- Pinch of salt

Scone Dough:

- 3 cups all-purpose flour
- 3 tablespoons white granulated sugar
- 1 teaspoon baking soda
- 1/2 teaspoon sea salt
- 4 tablespoons unsalted butter cold
- 1 cup buttermilk plus more for brushing the scones

Glaze

- 2 1/2 cups powdered sugar sifted
- 2 to 3 tablespoons heavy cream or buttermilk
- 1 teaspoon vanilla paste
- Teeny of salt

Instructions

To make the Roasted Rhubarb:

1. Preheat the oven to 425 degrees F. Line a baking sheet with parchment paper. Toss the rhubarb, sugar, lime zest and juice and salt together and then transfer to the oven to bake for 10 minutes, until the rhubarb has softened and starts to release its juices. Set aside to cool.

To Make the Scone Dough:

1. In a medium bowl, whisk together the flour, sugar, baking soda and salt. Using a box grater, grate the butter atop the flour mixture and transfer to the freezer to chill for 5 minutes. Remove from the freezer and toss the butter with the flour until it's evenly coated. Mix the butter throughout the flour, pressing the butter into the flour using your fingers.
2. Create a well in the center of the flour mixture and pour in the buttermilk. Mix until it comes together. Dump out onto a lightly floured work surface and knead until it comes together (about 3 to 4 times). Press into a rectangle that's about 1/4-inch thick (so much thinner than a normal scone). Spoon the rhubarb filling onto one half of the rectangle. Fold the dough over the rhubarb filling and trim the edges of the big rectangle. Cut 5 to 6 scones and transfer them to the prepared sheet pan. Transfer to the freezer to chill for 15 minutes.

3. Meanwhile, preheat your oven to 400 degrees F. Brush the scones with buttermilk and transfer to the oven to bake for 12 to 15 minutes, until the tops are medium-golden brown and the scones have risen. Remove and allow to cool.

To Make the Glaze:

1. Whisk together the powdered sugar, heavy cream or buttermilk, vanilla bean paste and salt. Whisk until smooth, thick and barely pourable. This is a bit of a touch and go sort of recipe so if it's too thick, add a teaspoon of liquid and if it's too thin, add a few tablespoons of powdered sugar.
2. Pour the glaze over the scones and serve.

Notes

*If you don't have vanilla bean paste, feel free to use a vanilla bean! Or you can use 2 teaspoons of pure vanilla extract.