THE J.M. SMUCKER Co

Date Pecan Scones

Prep Time	Cook Time	Serves	Difficulty
20 mins	20 mins	22	N/A

Ingredients

- **Scones:**
- 3 cups (750 mL) **Robin Hood®** Original All Purpose Flour

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- 1 2/3 cups (400 mL) **Robin Hood®** Best for Cake & Pastry Flour

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- 3/4 cup (175 mL) brown sugar
- 2 tsp (10 mL) baking powder
- 3/4 tsp (4 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1 cup (250 mL) All Vegetable shortening, cold, cut into small pieces
- 1 cup (250 mL) chopped pecans
- 1 cup (250 mL) chopped dates
- 1 can (354 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk, cold
- 1 tsp (5 mL) vanilla extract
- **Topping:**
- 1/4 cup (50 mL) milk
- 1/4 cup (50 mL) packed brown sugar or granulated sugar for topping

Directions

Step 1:

Preheat oven to 375ºF (190ºC). Line a baking sheet with parchment paper.

Step 2:

Combine both flours, brown sugar, baking powder, baking soda and salt in a large bowl. Cut in shortening with a pastry blender or two knives until mixture resembles coarse crumbs.

Step 3:

Add the pecans and dates. Pour the evaporated milk and vanilla over the top. Mix with a fork until a crumbly dough forms. Gather everything together into a ball and knead everything gently together. Do not over mix.

Step 4:

Pat dough out on a lightly floured surface, until it is approximately 1” (2.5 cm) thick. Cut into 2 1/2” (7 cm) rounds, using a cookie cutter. Gather up scraps and repeat with remaining dough. Place on prepared baking sheet. Brush tops with milk and sprinkle with sugar.

Step 5:

Bake in preheated oven for 18 to 20 minutes or until golden. Serve warm.

Images

