

# Pineapple Coconut Scones

Submitted by Shannon Gerhards

4 cups + 1 Tbsp flour	4 extra large eggs	<u>Glaze:</u>
2 Tbsp sugar	½ tsp coconut extract	2 cups powdered sugar
2 Tbsp baking powder	1 cup cold heavy cream	1 tsp vanilla
2 tsp salt	¾ cup dried pineapple; diced	½ tsp coconut extract
¾ cup cold unsalted butter	½ cup coconut	4 Tbsp milk

Preheat oven to 400°. Line 2 baking sheets with parchment. Toss pineapple with 1 tbsp flour.

Combine flour, sugar, baking powder and salt in a bowl of mixer with paddle attachment and mix on low speed until combined. Dice butter and add butter to bowl; mix until butter is the size of small peas. Beat eggs, coconut extract and cream together and add to mixing bowl; mix just until combined (mixture will be wet). Add pineapple and coconut and mix well.

Pour dough onto heavily floured surface. Roll ¾" thick using flour liberally when rolling. Cut with 2" or 3" round cutter, or form into 2 circles and cut into wedges. Place scones on parchment lined baking sheets for 10-20 minutes depending on size, or until edges are just starting to brown. Do not overbake or scones will be dry. Remove from baking sheets and let cool completely.

For glaze, stir together ingredients and drizzle or spoon over scones.