
ROSEMARY, HONEY, AND CORNMEAL SCONES

The texture of these scones is very different from traditional scones. The extra yolk gives them a cakelike crumb, and the cornmeal adds a bit of crunch. These are best while still warm from the oven; a little extra honey drizzled ovetop doesn't hurt either. The scones will spread a bit as they bake. To make the scones rise higher, bake them in a metal ring mold, or fashion one using aluminum foil and a paper clip.

MAKES TWELVE 3-INCH WEDGES

1¾ cups all-purpose flour

4 tsp baking powder

¼ tsp table salt

**1 cup white or yellow cornmeal,
plus more for sprinkling**

1 Tbsp finely chopped fresh rosemary

2 large eggs

3 Tbsp honey

¾ cup milk

¼ cup extra-virgin olive oil

Preheat the oven to 350°F.

Into a bowl, sift together the flour, baking powder, and salt, and then mix in the cornmeal and rosemary. Separate one of the eggs, putting the egg yolk in a bowl, reserving the egg white for later. Add the remaining egg to the egg yolk along with the honey, milk, and olive oil, and whisk together.

Pour this mixture into the dry ingredients, and mix with a wooden spoon until combined. A few spots of unmixed flour are fine. You don't want to overmix or the scones will be tough.

Turn out the dough onto a lightly floured work surface, knead the dough slightly, and divide in half. Shape each piece into a 6-inch round, and place onto a nonstick or greased baking sheet. For each round, make deep cuts so you'll have 6 wedges (but do not separate the wedges).

Whisk the reserved egg white with 1 tablespoon of water, and brush each round lightly. Sprinkle with a little cornmeal, and bake for 20 to 25 minutes.

Serve warm with butter and honey.

