



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

Hero Vegetable: **Pomegranate**

### Orange Pomegranate Scones

#### Ingredients:

1 cup pomegranate seeds  
2 cups flour plus extra  
½ cup heavy cream  
⅓ cup sugar  
¼ cup butter  
¼ cup orange juice  
¼ cup baking powder  
1 egg, beaten  
2 tsp orange zest  
2 Tbs shortening

#### Directions

Heat your oven to 400°F. Line a baking sheet with parchment paper, set aside.

In a mixing bowl, whisk together all the dry ingredients. With a pastry cutter or using your fingers, cut the butter and shortening into the dry mixture until crumbly. Add in the remaining ingredients except cream, stirring until just combined. Stir in the cream until just combined.

Dust some flour on a clean flat surface. Knead the dough in the flour until just no longer sticky, don't over knead it (too much flour will toughen the dough), working the dough into a disk in the process, about an inch to inch and a half thick. Cut the disk into 8-10 triangles.

Bake 20 to 25 minutes.