

## Iced Candied Fennel Cardamom Scones

These scones are a touch sweeter than I'd normally go, but Mother's Day is a sweet holiday. (Stick with 3 tablespoons of granulated sugar if you want to scale back.) Candied fennel is often found in pretty bowls by the hostess stand at Indian restaurants, and the brightly coated seeds make a surprising addition to the batter. You can find them at any Indian market.

This recipe is an adaptation of these [iced lemon scones](#), which themselves are adapted from the Classic Scones in Lora Brody's book [Basic Baking](#).

Makes 11 scones

2 cups all-purpose flour  
1 tablespoon baking powder  
3 to 4 tablespoons granulated sugar  
1 teaspoon ground cardamom  
1/2 teaspoon salt  
1/2 teaspoon vanilla  
1 1/3 cups cold heavy cream, plus a bit extra for brushing  
1/3 cup candied fennel (see headnote)

1 cup powdered sugar, sifted  
1/8 teaspoon ground cardamom  
2 to 3 tablespoons milk

Preheat the oven to 425 degrees. Stack two baking sheets together (this helps keep the bottoms from burning) and line the top sheet with parchment or a silicone mat.

Sift the flour, baking powder, sugar, 1 teaspoon cardamom, and salt into a large bowl. In a measuring cup, stir the vanilla extract into the heavy cream, then dribble this mixture over the dry ingredients. Sprinkle in the candied fennel. Stir with a wooden spoon until you have a shaggy dough. Scrape the bottom to make sure you absorb all the dry bits into the dough mass.

Dump the dough onto a floured board. Knead about 10 times, then pat into a disc about 1" high. Use a floured 2-1/4" round cutter to stamp out circles, and transfer them to the baking sheet. Brush lightly with cream. Bake in the center of the oven for 20 to 22 minutes, turning the sheet halfway through.

Meanwhile, make the glaze. In a large bowl, whisk the sifted powdered sugar with the 1/8 teaspoon cardamom. Whisk in 2 to 3 tablespoons milk until you have a shiny glaze that falls slowly off the whisk and isn't too runny.

When scones are ready, let cool for a few minutes. Let the glaze fall off the whisk onto the scones. (Use a small offset spatula to smooth, if desired.)