

Scone of Wind

This matcha green scone may not aid you in flight, but it is a delicious accompaniment to your Rito themed tea party!

6 Scones

45 minutes

Vegan*

Gluten free**

Ingredients:

200 grams all purpose flour* (1.6 cups)
5 grams baking powder (1/2 tablespoon)
3 grams kosher salt (1/2 teaspoon)
25 grams granulated sugar (2 tablespoons)
1.5 ounces cold, unsalted butter (3 tablespoons)
4 ounces whole milk (1/2 cup, 120 ml)
1 large egg
6 grams matcha** (1 tablespoons)

Icing:

1 gram matcha (1/2 teaspoon)
50 grams powdered or confectioner's sugar (1/2 cup)
2 teaspoon whole milk (10ml)
3 drops vanilla extract

Vegan-- Use your preferred vegan milk and butter; I do recommend an almond or oat milk here! For the egg, use a flaxseed egg; 1 tablespoon ground flaxseed with 3 tablespoons hot water, allowed to sit for 5 minutes. Alternatively, half a ripe banana works as well, but does change the flavor. That said, banana matcha scone is also very good.

Gluten free-- Replace flour with all purpose gluten free flour directly. Or, replace the flour, baking powder, salt, and sugar, with approximately 230 grams of gluten free scone mix.

*When baking, please measure flour by weight in grams, not by volume in cups!

**I recommend a 'drinking' matcha of universal quality, not baking matcha, without additives like sugar.

Game Guide

*The Legend of Zelda:
Tears of the Kingdom.*

*The Sage of Wind's Secret
Stone was given to the Rito
by Rauru, and later bestows
the Power of Wind onto
Tulin of the Rito.*

Scone of Wind

Directions:

1. Preheat oven to 425 degrees Fahrenheit (220 degrees Celsius), and prepare a baking tray with parchment paper.
2. In a large bowl, sift all the dry ingredients together, except the matcha.
3. Cut the butter into tabs, and work it into the dry mix with your bare hands, until it is consistent and crumbly.
4. In a separate bowl, whisk the milk and egg together, sprinkle in the matcha, and continue mixing until smooth and frothy, no lumps.
5. Pour the matcha mixture a little at a time into your dry bowl, mixing with hands to combine, until your dough ball is tacky all through, but not too wet and sticky. You should have a little excess matcha mixture, dependent on the absorbancy of your flour. You can use the remaining as a pre-baking glaze later.
6. Flour a clean cutting board, and flatten your ball onto it, making a 1 inch (2.5cm) thick circle, approximately 6 inches (15 cm) wide.
7. Slice your circle like a cake, into sixths, then pick up each triangle to gently shape it into a Secret Stone tear drop shape.
8. Lay your Secret Scones onto the baking sheet, and brush any remaining matcha mixture over the tops.
9. Bake for 15 minutes, until just starting to brown at the edges.
10. While they are baking, prepare the icing by mixing together the icing ingredients in a small pitcher until smooth.
11. Remove from oven, and let cool for twenty minutes.
12. When cool to the touch, they are ready for icing. For accuracy, carefully drizzle a sheikah eye design onto your Secret Scones. You may want to warm the icing in the oven for a few minutes, to make it easier to pour.
13. Serve immediately, or let the icing harden for another 20 minutes before storing in an air tight container. Enjoy!

Scone of Fire

These spicy gingerbread scones may not set you aflame, but if your mouth is on fire, pair it with the Clotted Cream on page 108!

6 Scones

45 minutes

Vegan*

Gluten free**

Ingredients:

200 grams all purpose flour* (1.6 cups)
5 grams baking powder (1/2 tablespoon)
3 grams kosher salt (1/2 teaspoon)
3 grams ground ginger (1/2 teaspoon)
3 grams ground cinnamon (1/2 teaspoon)
3 grams ground cloves (1/2 teaspoon)
30 grams dark brown sugar (2 packed tablespoons)
1.5 ounces cold, unsalted butter (3 tablespoons)
4 ounces whole milk (1/2 cup, 120 ml)
45ml unsulphured molasses (3 tablespoons)
1 large egg yolk

Icing:

50 grams powdered or confectioner's sugar (1/2 cup)
2 teaspoons whole milk (10ml)
1 tablespoon pure maple syrup (15ml)

Vegan-- Omit the egg in this recipe, and use your preferred vegan milk, I recommend oat here, and butter.

Gluten free-- Replace flour with all purpose gluten free flour directly. Or, replace the flour, baking powder, salt, and sugar, with approximately 230 grams of gluten free scone mix.

*When baking, please measure flour by weight in grams, not by volume in cups!

Game Guide

*The Legend of Zelda:
Tears of the Kingdom.
The Sage of Fire's Secret
Stone was given to the
Goron by Rauru, and later
bestows the Power of Wind
onto Yunobo of the Goron.*

Scone of Fire

Directions:

1. Preheat oven to 425 degrees Fahrenheit (220 degrees Celsius), and prepare a baking tray with parchment paper.
2. In a large bowl, sift all the dry ingredients together.
3. Cut the butter into tabs, and work it into the dry mix with your bare hands, until it is consistent and crumbly.
4. In a separate bowl, whisk the milk, molasses, and egg together, then continue mixing until smooth and frothy, no lumps.
5. Pour the molasses mixture a little at a time into your dry bowl, mixing with hands to combine, until your dough ball is tacky all through, but not too wet and sticky. You should have a little excess molasses mixture, dependent on the absorbency of your flour. You can use the remaining as a pre-baking glaze later.
6. Flour a clean cutting board, and flatten your ball onto it, making a 1 inch (2.5cm) thick circle, approximately 6 inches (15 cm) wide.
7. Slice your circle like a cake, into sixths, then pick up each triangle to gently shape it into a Secret Stone tear drop shape.
8. Lay your Secret Scones onto the baking sheet, and brush any remaining molasses mixture over the tops.
9. Bake for 15 minutes, until just starting to brown at the edges.
10. While they are baking, prepare the icing by stirring together the icing ingredients in a small pitcher until smooth.
11. Remove from oven, and let cool for twenty minutes.
12. When cool to the touch, they are ready for icing. For accuracy, carefully drizzle a sheikah eye design onto your Secret Scones. You may want to warm the icing in the oven for a few minutes, to make it easier to pour.
13. Serve immediately, or let the icing harden for another 20 minutes before storing in an air tight container. Enjoy!