

Here is a tasty way to use a bit of your crop. They freeze well.

## KALE SCONES by Linda Wolf

2 Tbl. Olive oil  
½ cup thinly sliced leeks (you can use onion)  
1 bunch kale, Lacinato or curly to make 1 ½ cups when cooked down. Remove stalks and cut kale into strips  
2 ½ cups flour  
1 Tbl. Baking Powder  
1 tsp. sugar  
1 tsp. Salt  
1 stick unsalted butter, cold cut into ½ inch pieces, keep chilled till ready to use  
1 cup heavy cream  
3 ½ oz. Parmesan cheese grated



Preheat oven to 350

Line a baking sheet with parchment paper.

- Place skillet over low heat, add 1Tbl olive oil. Add sliced leeks and cook for about 5 min. till softened. Don't let them brown. Put in bowl to cool.
- Add remaining 1Tbl. Olive oil to skillet. Add kale and cook 3-4 minutes stirring occasionally, until kale wilts. Put in bowl to cool.
- Chop the leeks and kale separately. You should have ½ cup leeks and 1 ½ cup kale
- In a stand mixer with paddle (or hand held) mix dry ingredients. Add butter pieces all at once. Mix till butter pieces are the size of small pebbles. Mix in the kale and leeks, then Parmesan. Add cream, just enough till dough holds together.
- Turn the dough out onto a floured surface. Shape into a rectangle and cut into small bites (you can cut to any size).
- Place onto baking sheet.
- Bake about 20 to 25 minutes or till golden.



Italian Lacinato “Nero Toscana” kale and curly kale from Linda’s plot.