

APRICOT SCONES



Time Required:
40 Minutes



Servings: 8

INGREDIENTS:

- 1 1/2 cups of chopped thawed peaches or apricots
- 2 cups flour
- 2/3 cup of milk
- 1/3 cup butter, cold
- 1/2 tsp salt
- 4 tsp baking powder
- 1 egg (for brushing on top)

Optional add-ins:

- Almonds
- Walnuts
- Pistachios

STEPS FOR COOKING:

1. Preheat the oven to 400 degrees.
2. If using thawed apricots, pat them with a paper towel to remove the excess water before chopping them. Set aside.
3. Mix the dry ingredients in a large bowl, and then add chopped pieces of butter.
4. Mix the butter into the dry ingredients with your hands until well combined and the mixture is like breadcrumbs.
5. Gently mix in the milk and then fold in the chopped apricots.
6. Once mixed, spread some flour on a clean counter, and then spread the dough out to be about 1/2 inch thick. Cut into 8 circles or triangles.
7. Separately, whisk an egg and then gently brush the top of each scone with the egg wash.
8. Bake for 12 to 15 minutes.

Recipe Source: <https://juliascuisine.com/fresh-apricot-scones/>

WIC Foods:

- Milk
- Eggs
- Apricots or Peaches

Pantry Foods:

- Frozen Apricots
- Almonds
- Walnuts
- Pistachios

This institution is an equal opportunity provider.