

Apricot Scones

Ingredients

- 2 cups flour
- 3 tablespoons sugar, divided
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/3 cup butter
- 1 cup diced fresh apricots
- 1/4 cup milk
- 2 eggs

Preparation

Preheat oven to 450 degrees. Combine and mix flour, 2 tablespoons sugar, baking powder and salt. Add butter and cut into flour mixture until mixture resembles coarse cornmeal. Add apricots and toss until pieces are coated with flour mixture. Reserve 1 tablespoon milk; mix remaining milk and eggs together and lightly blend. Add milk mixture to flour mixture and stir until moistened. On a lightly floured surface, knead dough gently about 10 times. Pat dough into a 3/4-inch thick round; cut into 8 wedge-shaped pieces. Place dough on lightly oiled baking sheet; brush with reserved milk and sprinkle with remaining sugar. Bake at 450 degrees for 12 to 15 minutes, or until lightly brown and wooden pick inserted near center comes out clean.

Makes 8 scones.