

Apricot Scones

Makes eight

2 cups (480 grams) all-purpose flour

¼ cup (56 grams) sugar

2 tsp. (16 grams) baking powder

¾ tsp. (4 grams) salt

½ cup (113 grams) unsalted butter – cube it and place it in the freezer for a few minutes until very cold

¼ cup (48 grams) chopped dried apricots (about 5 large ones)

¼ cup (30 grams) chopped pecans

1 TBS orange zest

¾ cups (6 oz) cold whole milk

¼ tsp. almond extract

Heat your oven to 400 degrees F (200 C).

Place the flour, sugar, baking powder and salt in a bowl. Whisk the dry ingredients for about a minute.

Add the butter and work it into the flour with your fingertips, a pastry knife or two table knives. Mix the butter into the flour until it resembles coarse meal. Do not over work the mixture.

Add the apricots, orange zest and pecans and mix. Make a well in the middle and add the milk and almond extract. Mix it all until it forms a sticky dough. Do not knead it.

Transfer the dough onto a well-floured board and form a disk without handling it too much. Flip the dough once to coat it in flour and finish forming.

Cut the dough into eight equal size triangles – start cutting in half and then cut in half again. Cut each triangle in half to end up with eight scones.

Place the cut scones onto a lightly oiled baking sheet and bake for 12 to 14 minutes until they are browned.

Remove the scones from the oven and let them cool down for a few minutes on the baking sheet. Finish cooling on a cooling rack.

Drizzle some glaze (recipe below) on each scone and allow it to dry. Serve and enjoy!

FOR THE GLAZE:

¼ cup (31 grams) confectioner's sugar (powdered, icing)

1 TBS milk

¼ tsp. vanilla extract

Whisk the sugar, milk and vanilla in a small bowl until you have a smooth paste.

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