



### **Apricot-Lemon Scones**

*Makes 8 large scones or 12-16 smaller scones*

#### **INGREDIENTS:**

3 cups all-purpose flour  
4 teaspoons baking powder  
3/4 teaspoon salt  
1/2 cup sugar  
3 tablespoons lemon zest  
(about 2 large lemons, or 3 small lemons)  
1 cup diced dried apricots,  
(about (1) 6 oz. package)  
1/2 cup (1 stick) butter, cold  
1 egg  
3/4 cup buttermilk

#### ***Egg Wash Ingredients***

1 egg  
1 tablespoon milk (or cream)

#### ***Glaze Ingredients***

1 cup powdered confectioner's sugar  
1/2 teaspoon pure vanilla extract  
1/2 teaspoon lemon zest  
2-3 tablespoons milk (or cream)

#### **DIRECTIONS:**

1. Preheat the oven to 400°F.
2. In a large mixing bowl, whisk together the dry ingredients: flour, baking powder, salt, and sugar.
3. Zest 3 tablespoons of lemon holding the zester over the dry ingredients so that the released oils are captured in the process.
4. Using a kitchen scissors, cut the dried apricots into a small pieces. Toss both the lemon zest and dried apricots with the dry ingredients (reserve a 1/2 teaspoon of the zest for use in the glaze). Mix well to distribute the pieces evenly eliminating any clumps that may have formed with the zest or diced apricots.
5. Cut the cold butter into a small dice, add to the dry ingredients with a pastry blender, or with your hands using a light touch. ***Continued on Page 2***



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6. In a separate bowl, or larger, glass measuring cup, whisk the egg and buttermilk together. Add to the flour-butter mixture and mix just until combined.
7. Turn the dough onto a lightly floured surface and form into a ball. Flatten the ball to a 5/8-inch thickness. Cut the circle into 8 wedges. Transfer the wedges to a lined baking sheet. Separate the wedges slightly leaving about a 1/2-inch space between each one.
8. Prepare and apply an egg wash by beating the second egg with a tablespoon of milk or cream until well mixed. Lightly brush the tops of each dough wedge with the egg wash.
9. Bake in a preheated 400°F oven for 15-16 minutes or until the scones have risen and sport a lovely golden brown on top. Transfer the scones to a cooling rack and allow them to cool slightly.
10. Meanwhile, whisk together the glaze by combining the reserved lemon zest with the powdered sugar until evenly distributed with no clumps. Add the vanilla extract and 1 tablespoon of the milk and stir. Add additional milk by the teaspoonful until the desired texture is reached, about a 3 second ribbon consistency.
11. With a fork dipped in the glaze, drizzled over the scones. Allow the icing to dry for 10-15 minutes or until set. Serve within the hour for maximum enjoyment. Accompany the scones with softened butter, apricot jam, or clotted cream.