



Apricot Pecan Scones

YIELD: 16 scones

TIME: 2 hours

INGREDIENTS

2 c (250 g) flour
¼ c sugar, plus extra for sprinkling
3 tsp baking powder
¼ tsp salt
1 stick (113 g or ½ c) cold salted butter
¾ c (135 g) chopped dried apricots
½ c (60 g) chopped pecans
1 c (240 g) heavy cream

INSTRUCTIONS

1. Preheat your oven to 425°F. Prep your baking sheet by laying a piece of parchment paper on it. Prep a section of your counter by lightly flouring it.
2. Combine the flour, sugar, baking powder and salt and mix well in a food processor or a large bowl.
3. Cut your butter into small cubes or slices. If using a food processor, add the butter to the dry ingredients and pulse it until the largest pieces of butter are the size of peas. Transfer to a large bowl. If you aren't using a food processor, you can use a pastry cutter and cut the butter until it is pea-sized, or use your fingertips to gently rub the pieces of butter with the flour until they are pea-sized.
4. Add the apricots and pecans and mix until they are coated with flour and evenly distributed.
5. Add the heavy cream and stir until the dough almost comes together, but there are still some dry bits remaining. Turn the dough out onto the floured counter.
6. Knead the dough gently just until it forms one smooth mass and there are no dry bits remaining.
7. Shape the dough into a rectangle about 1 inch thick. Coat a sharp knife or a bench scraper with flour and then cut the dough into 16 squares. Transfer the scones to the parchment-lined baking sheet, spacing them an inch or two apart.
8. Using the little bit of cream left in the measuring cup, brush or spread it on the tops of the scones with your fingers. Generously sprinkle some sugar on top of the cream.
9. Bake the scones for 13–17 minutes, or until the bottoms look golden brown on the edges and the top corners of the scones are light golden brown. Remove them from the oven and let them cool on the sheet for 5 minutes before transferring to a wire rack. Serve warm with clotted cream and jam.
10. If you will not eat all the scones the day they are baked, freeze them. Reheat them in a 400°F oven for 5–10 minutes or until they're warmed through in the middle.

NOTES AND TIPS

I cut the scones into squares instead of rounds because rounds require a cutter (which I don't own) and re-rolling your dough, risking toughness. I could have done wedge shapes, but I prefer squares because they split in half better and therefore hold jam and cream well.

I cut my dough into 9 squares instead of 16, so the scones in my pictures will look bigger than yours. Mine were too big, though, for a single serving.

You want to be gentle when you knead your scone dough. You want to be gentle when you knead your scone dough. If you over-knead, the scones will start to get a little tough and dry. The dough shouldn't be perfectly smooth, and it's fine if it's on the sticky side, even if that sounds counter-intuitive.

Scones are done when they're pale golden brown on top (it's fine if the color is patchy), and when you lift them off the sheet, the bottoms should be a deep golden brown. Any longer and your scones will start drying out.