



"THE" Scones a.k.a. Peg

Ingredients:

- 2 cups flour
- ½ cup sugar
- ¾ teaspoon baking powder
- ¾ teaspoon baking soda
- ¼ teaspoon salt
- 1 stick unsalted butter
- ¼ c. plain full fat yogurt
- ¼ c. heavy cream
- 1 c. dried apricots, snipped to bits, or any mix in of choice

Directions:

Pre-heat oven to 425F.

Mix together in a magical bowl or in a food processor. (I gave up the processor years ago in the morning out of respect for Room #5 above the kitchen. Now I love making them by hand and I know I can do it in my sleep because I have!)

Cut in 1 stick of unsalted butter (that's 8 tablespoons).

You can blitz in the food processor until it looks like coarse corn meal or cut the butter small and then rub the flour mixture and butter between your thumb and your other four fingers until you get the same results.

Cut in ¼ cup of plain full fat yogurt and ¼ cup of heavy cream.

I use a small sharp pairing knife to cut it in. Sometimes it's too dry, as is the way of flour on any given day. If that's the case, add cream or yogurt by the tablespoon until the dough stays together but is not too wet. Tricky,

yes I know.

If you're going food processor, give it the old pulse ... 10 times? If it's too dry, add cream or yogurt by the tablespoon until the dough forms a ball in the processor.

Add the goodies ... here at the Inn you love dried apricots. I cut them up with scissors, about a cup full.

!Shaping the Scones

Pat the dough out on a floured surface until it is about 8 or 9 inches in diameter. I fold it over a few times along the way. Go old school and cut into 12 wedges or use a biscuit cutter and cut them into what ever shape you like, ovals, rounds....

If you are carrying on with the baking, place them on a baking sheet. They don't often stick but I use a silpat (awww ... save it) or parchment paper (thank you).

Brush only the tops of the scones with a beaten egg and into the oven they go ... 12 minutes? Sometimes 14 ... You'll figure it out.