



Peach Scones

Ingredients:

- 3 cups all-purpose flour
- 1/2 cup white sugar
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup cold butter
- 1 egg
- 1 cup milk
- 1 teaspoon vanilla extract
- 1 1/2 cup fresh peaches, sliced or chopped

Directions:

1. Wash hands with soap and water.
2. Rinse peaches under cool running water; peel, then thinly slice or chop. Set aside.
3. Preheat oven to 400° F. Lightly grease 2 baking sheets.
4. In a large bowl, combine flour, sugar, baking powder and salt. Cut in butter. Work quickly to keep butter cold.
5. Mix the egg, milk and vanilla in a small bowl, and stir into flour mixture until moistened. All of the milk may not be needed.
6. Gently stir in peaches after flour mixture is moistened.
7. Turn dough out onto a lightly floured surface and knead briefly. Divide into two balls. Press each half into a 1/2-inch thick round. Cut into 6 wedges, and place on the prepared baking sheets. Brush scones with milk and sprinkle with white sugar, optional.
8. Bake 12-15 minutes in the preheated oven. Do not overbake or scones can be dry. Drizzle cooled scones with a powdered sugar glaze and sprinkle with sliced almonds, if desired. **Yield:** 12 scones.

Tips:

1. Cut the cold butter into 1/2-inch pieces to make it easier to cut it into the flour mixture.
2. The peaches can be stirred into the dry ingredients before adding the liquid ingredients, if desired.
3. To prevent scones from spreading, refrigerate 1 hour before baking.
4. Scones are best served the day they are baked. Extra scones can be frozen in freezer bags. To thaw, leave on the counter for a couple of hours. Warm in the microwave for 15-30 seconds before serving.

Powdered Sugar Glaze: In a medium bowl, combine 2 cups powdered sugar, 2 tablespoons soft butter and 3 to 4 tablespoons milk until smooth; adding enough milk for desired glaze consistency.