



High Altitude Apricot Almond Scones

This is an easy recipe to bake for breakfast or brunch!

Equipment



- baking sheet
- Pastry cutter
- Parchment Paper (optional)

Ingredients



- 2 1/2 cups flour plus 2 tbsp
- 1/4 cup sugar
- 1 1/2 tsp baking powder
- 1/2 tsp salt
- 1/2 cup butter (cold)
- 1 cup apricot preserves (jelly)
- 1 tsp almond extract
- 1/4 cup milk
- 1-2 tsp sugar (for dusting)

Instructions



1. Preheat your oven to 400F.
2. Line your baking sheet with parchment paper. If you do not have any parchment paper, you could grease the sheet with butter instead.
3. In a large mixing bowl combine the flour, sugar, baking powder and salt. Mix together with a fork.
4. Take your butter out of the refrigerator and cut into slices. Add into the flour mixture.
5. Using your pastry cutter, cut in the butter until you have small crumbs. They should be about the size of a pea or slightly larger.
6. In a small bowl, combine the apricot preserves, almond extract, and milk. Mix together using a spoon.
7. Add the apricot mixture into the flour mixture. Mix together with a spoon. Then gently knead until all of the flour mixture is incorporated, and it forms a ball.
8. Place the ball on your lined baking sheet. Flatten it out into a circle until it is about 1/2" - 3/4" thick.
9. Using a butter knife, score the top to divide it into 8 wedges. If you like crispier edges, you can cut the scones apart before you bake them and decrease the baking time. I prefer softer edges, so I don't cut them apart.
10. Sprinkle the top with 1-2 tsp of sugar, then place them in the oven on the middle rack.
11. Bake the scones for about 15 minutes. Flip the baking sheet and bake for an additional 8-12 minutes until the top starts to brown.
12. Let the scones cool on the pan for 10-15 minutes, then transfer to a cooling rack.
13. These scones are best right out of the oven, or you can store them in an airtight container. They will keep at room temperature for 1-2 days, or about 5 days in the refrigerator. If you want to make them ahead of time, they will last up to 3 months in the freezer.