



**Independent, locally owned and operated!**

www.lamorindaweekly.com 925-377-0977

Published June 18th, 2014

## Apricot Scones

*By Susie Iventosch*

(Makes 12)

### INGREDIENTS

2 cups unbleached flour  
1/4 cup granulated sugar  
1 tablespoon baking powder  
1/2 teaspoon salt  
1 stick (1/2 cup) butter, cut into small pieces  
1 cup diced fresh apricots  
1/3 cup heavy cream  
1/2 cup plain, nonfat yogurt  
2 teaspoons pure vanilla extract

### DIRECTIONS

Preheat oven to 400 degrees.

In a mixing bowl, place flour, sugar, baking powder and salt. Mix well. Cut in butter with fingertips or pastry cutter, until well integrated or about the size of petit peas. Set aside.

In a large glass measuring cup or bowl, mix apricots, cream, yogurt and vanilla. Heat in microwave for about 1 1/2 minutes, or just until warm. Gently mix into flour mixture with a fork.

Dough will be fairly soft, so spoon dough onto a greased baking sheet, or a sheet lined with parchment paper, making 12 round scones.

Bake for approximately 10-12 minutes, or until just beginning to be golden brown and set. Serve hot, or refrigerate and reheat in a warm oven when ready to serve

Reach the reporter at: [suziven@gmail.com](mailto:suziven@gmail.com)

[back](#)

Copyright © Lamorinda Weekly, Moraga CA