

From the kitchen of: Kirsten Lamberger

Recipe for: Apricot-Citrus Scones ^(or Cranberry-) crystalized ginger

Ingredients: for the scones:

3c. flour

1/4c. sugar

2 1/2t baking powder

1 1/2 salt

1/2t baking soda

3/4 c butter - room temp

2T grated orange zest* ^(6-8 disc.)

~3/4c diced apricots* ^{1/3c cry. ginger (wax paper & 7. sugar & chop)}

1/2c chopped pecans* ^{1/3-1/2 cranberry chopped}

1c buttermilk

for the glaze:

2T heavy cream

2t sugar

Preheat to 425° & butter a baking sheet. Mix together flour, sugar, baking powder, salt & baking soda. Blend the butter into dry ingred - until mixture is crumbly. Add orange zest, apricots & pecans & toss to combine. Add buttermilk & stir until dough is rough & shaggy

Gather dough together & place on floured surface. Knead gently ~ 10 times. Divide dough in half & pat each piece into 7" circle - 1/2" thick. To glaze - brush with cream, sprinkle sugar. Cut each round into 8 pie pieces - wedge. Place scones on cookie sheet. Bake until puffy & golden. Bake 15-18 min.
10-15

Preparation time: _____

Servings: 16 scones