

PEACH SCONES

SCOTT'S ORCHARD
APPLES • PEACHES • CIDER

INGREDIENTS:

1 Sliced Peach

2 Cups of flour

1/3 Cup of sugar

1 tsp of baking powder

¼ tsp of baking soda

1 Stick of cold or frozen butter

1 Egg

½ Cup of Sour Cream OR Greek Yogurt

ICING:

1 Cup of powdered sugar

INSTRUCTIONS

Preheat oven to 400°. Combine all dry products in food processor, and then add cold butter until you have a rough crumble. Directly follow with adding your peeled peach. Combine Sour Cream (or Greek Yogurt) with your egg in a separate bowl, and then add to the mixture and pulse until you have consistent dough. Generously pat dough out on a pre-floured smooth surface, and cut into triangles. Follow by placing your cut-out dough on parchment paper and let cook for 12-15 Minutes. For icing, add extra peach juice to sugar and mix well. Drizzle icing onto scones as generously as you wish, and then enjoy!