

# Apricot Coconut Scones

Chef Jenn Magrey  
Ledyard Winters Market

2 cups flour  
¼ cup granulated sugar  
2 1/2 tsp baking powder  
1/2 tsp salt

1/2 cup butter cold and cubed  
1 cup chopped dried apricots (take slices of dried apricots and using a sharp knife, make into small diced pieces the size of a raisin)  
½ cup sweetened coconut – shredded  
½ teaspoon ground cardamom  
1/4 teaspoon nutmeg  
1/2 cup buttermilk  
1 large egg- beaten  
1 teaspoon pure vanilla extract

Turbinado sugar, for sprinkling

Preheat oven to 375 degrees.

Line a baking sheet with parchment paper.

Whisk together flours, granulated sugar, baking powder, spices and salt in a large bowl. Cut in butter with a pastry cutter, or rub in with your fingers, until mixture has the texture of coarse meal. Stir in the apricots and the coconut

In another bowl, whisk well the buttermilk, lemon juice, lemon zest, 1 egg, and the vanilla.

Drizzle over flour mixture and stir lightly with a fork until dough comes together but a small amount of flour remains in bowl. \*\*Never over work or over mix a scone batter/dough.

They will become chewy and dense.

Gently knead dough once or twice in the bowl with a rubber spatula just to incorporate all flour.

Either remove all the dough from the bowl and pat into a 1-inch-thick round to cut into 12 wedges or using a 1/2 cup scoop, make mounds and place onto a prepared baking sheet. Brush with a milk wash, and sprinkle with turbinado (raw) sugar. Bake until golden brown and cooked through, about 20-22 minutes. Transfer scones to wire racks to cool.

ENJOY!

Best eaten the same day...