

Fresh Peach Scones



2 cups flour
1/3 cup sugar
1 Tbsp baking powder
1/2 tsp cinnamon
6 Tbsp cold butter, cubed
2 small peaches, skinned and chopped
1/2 cup heavy cream
1 egg, beaten
1 tsp vanilla
Course sanding sugar

Preheat oven to 425°.

In a large bowl, whisk flour, sugar, baking powder and cinnamon together. Cut in cubed butter with a pastry blender or fork until just a few pieces of pea-sized butter remain. Carefully stir in peaches. In a measuring cup, stir together 1/2 cup heavy cream, egg and vanilla. Pour over flour mixture and gently and lightly stir together with a fork just until dough comes together. Gather dough together in the bowl and turn 4-5 times to pick up small pieces and crumbs. Turn onto a well-floured surface.

Working quickly so dough doesn't warm too much, gently pat dough into two 1-inch thick rounds. With a floured knife, cut each round into 8 wedges. Dip tops into course sugar and place 2" apart on ungreased cookie sheet. Bake 8-10 minutes just until scones begin to brown and are set. Do not overbake! Remove to cooling racks right away and cool completely.

