

Peach Scones

written by The Recipe Exchange | August 15, 2017

Ingredients

2 cups all purpose flour
1 tablespoon baking powder
4 tablespoons sugar
1/2 teaspoon salt
1/4 teaspoon cinnamon
4 tablespoons cold unsalted butter, cut into cubes
3/4 cup heavy cream
1 large egg
1 teaspoon vanilla extract
1/4 teaspoon almond extract
1 cup diced, peeled peaches
4 tablespoons heavy cream, for brushing the tops of the scones
2 tablespoons cinnamon sugar, for sprinkling on top

Directions

Preheat the oven to 400 degrees F.

In a large bowl, whisk together the flour, baking powder, sugar, salt, and cinnamon. Drop the cubes of butter over the flour mixture. Cut in the butter using a pastry blender, or your hands. Work until the mixture resembles course meal.

In a small bowl or glass measuring cup, whisk together the heavy cream, egg, vanilla, and almond extract. Pour over the flour and butter mixture. Mix with a spatula or wooden smooth just until the dough comes together. Do not over mix. Carefully fold in the chopped peaches.

Transfer the dough to a flour surface and gently form into a ball. Flatten the dough into a round disk, about 3/4 inches high. Using a biscuit cutter, cut scones into circles and place on a baking sheet. You can cut scones into wedges.

Lightly brush scones with heavy cream and sprinkle generously with cinnamon and sugar. Bake for 15 minutes, or until golden brown. Let scones cool on a wire rack before serving.