TITLE: Ginger Apricot Scones

INGREDIENTS SERVES: 12 TIME: 30 min BY:

3 cups (450 gm) AP flour

1/3 cup (67 gm) ginger sugar

1 Tbs (9 gm) baking powder

1 tsp (5 gm) kosher salt

1 Tbs (6 gm) finely grated orange zest

1 tsp (3 gm) ginger

1/2 tsp (1.5 gm) cardamom

1/4 tsp (.75 gm) nutmeg

1/3 cup (43 gm) dried chopped apricot slices

1/2 cups (360 ml) cold heavy cream

1/2 cup (113 gm) cold unsalted butter (1/4 inch cubed)

1 large egg

1 Tbs water (15 ml)

Icing

2 Tbs (30 ml) orange juice

1Tbs melted butter

1 cup (130 gm) confectioner's sugar

DIRECTIONS

Preheat oven to 400°F.

In a large bowl, whisk to combine flour, sugar, baking powder, salt, orange zest, and spices.

Add the butter cubes to the dry ingredients and quickly cut butter into the flour mixture with your fingers or pastry blender to resemble small peas.

Mix in the chopped dried apricot slices

Make a well in the center of the mixture and pour in the cold heavy cream.

Using a fork, gently mix the ingredients. Do not overmix.

The dough will appear shaggy.

Gently knead the dough in the bowl to combine any loose flour.

Turn the dough out on a lightly floured surface and separate into 2 pieces.

One piece at a time, roll out to 1/2 inch thickness and cut as desired.

Cut out shapes with round or square cutters.

If cutting wedges- form a circle with the each half and cut into 6 wedges.

Place cut scones on a parchment lined baking sheet at least 2 inches apart.

Beat together the egg and water in a small bowl.

Brush the tops of the scones with the egg wash.

Bake the scones in the 400°F preheated oven for 15-18 minutes until golden brown.

Serve warm from the oven or at room temperature.

If icing: Whisk the orange juice, melted butter and confectioner's sugar together until smooth.

Dip the top of each scone into the icing and place on a rack positioned over a baking tray. Sprinkle with chopped dried apricot slices or a decorative sugar flower.

NOTES: You can also use pastry flour in place of all purpose flour. This will make the scones even lighter and more delicate - either way, they are delicious!!

If you don't have dried apricot slices, feel free to use any dried fruit you prefer, but you can also leave the dried fruit out all together.