

Apricot, White Chocolate, and Walnut Scones

The first time I saw this combination of ingredients, I thought it unusual and probably too sweet. Luckily I made these scones and was forever a fan of white chocolate with dried fruit and nuts. It is a sumptuous culinary trio, each complementing the other. For that little bit fancier breakfast or brunch, or gift to a housebound friend.

Makes 8 scones

2 cups unbleached all-purpose flour
2 tablespoons sugar
2 teaspoons baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
1/4 cup (1/2 stick) chilled unsalted butter, cut into small pieces
2 large eggs
1 1/2 teaspoons vanilla extract
1/2 cup cold buttermilk
4 ounces white chocolate, cut into 1/2 inch chunks, or white chocolate chips
3/4 cup coarsely chopped walnuts
3/4 cup chopped dried apricots

1. Preheat the oven to 375°. Line a baking sheet with parchment. In a mixing bowl with a fork or in a heavy duty electric mixer with the paddle attachment, combine the flour, sugar, baking powder, baking soda, and salt. Cut in the butter until it has the texture of soft crumbs.
2. Whisk together the eggs, vanilla, and buttermilk. Pour into the dry mixture and stir until the dough comes together in a shaggy ball, adding additional buttermilk 1 tablespoon at a time, as needed. The dough will be soft. Add the white chocolate, walnuts, and apricots, stirring just until evenly distributed.
3. Turn the dough out onto a lightly floured work surface and knead gently about 10 times, or just until the dough holds together. Divide the dough into 2 equal portions. Pat into a 1-inch thick round, 6 inches in diameter. With a sharp knife, cut each round into quarters, making 4 wedges.

4. Place 1/2 inch apart on the baking sheet. Bake in the preheated oven 15 to 20 minutes, or until golden brown. It is okay to cool on the baking sheet. Serve at room temperature, the same day they are baked.