



## Apricot-Pecan Scones



Delicate scone prepared with dried apricots and toasted pecans, perfect for tea

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Prep Time: 20 minutes

Total Time: 35 minutes

Makes: 8 servings (1 scone each)

## Ingredients

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- 1/2 cup chopped dried apricots
- 2 tablespoons water
- 2 cups Eagle Mills® All-Purpose Unbleached Flour with Ultra Grain®
- 1/4 cup granulated sugar
- 1 tablespoon baking powder
- 1/4 teaspoon salt
- 1/3 cup Fleischmann's® Original Margarine-stick
- 1/4 cup chopped pecans, toasted
- 3/4 cup heavy (whipping) cream
- 1 egg, beaten

## Directions

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Preheat oven to 400°F. Combine apricots and water in small bowl; let stand 15 minutes.

Combine flour, sugar, baking powder and salt in large bowl. Cut in Fleischmann's with pastry blender or 2 knives until mixture resembles coarse crumbs. Stir in nuts.

Add cream, egg and apricots with water to dry mixture; stir just until moistened. Turn dough onto lightly floured surface. Knead 10 times or until nearly smooth. Place onto ungreased baking sheet. Pat or roll to a 9-inch circle, 1/2-inch thick. Cut into 8 wedges, but do not separate. Brush with additional milk; sprinkle with sugar.

Bake 15 minutes, or until golden brown. Immediately remove from baking sheet; carefully separate into wedges.