

Peach Nutmeg Scones

Yield: Ten scones

- 240 grams King Arthur Unbleached All-Purpose Flour
- 1/2 teaspoon salt
- 50 grams granulated sugar
- 1 teaspoon nutmeg
- 1 tablespoon baking powder
- 6 tablespoons cold butter, cut into pieces
- 2 eggs, beaten
- 1/3 cup vanilla yogurt
- 1/2 teaspoon almond extract
- 1 cup diced peaches (about one good-sized peach)
- 2 tablespoons melted butter
- 2 tablespoons granulated sugar

Preheat the oven to 375°F. In a large bowl, sift the flour, salt, sugar, nutmeg, and baking powder together. Work the butter into the dry ingredients, using your fingertips or a fork or pastry blender.

Mix the eggs, yogurt, and almond extract. Stir this into the dry ingredients. Add the peaches and stir just until mixed. This is a very sticky dough.

Liberally flour the counter and your hands. Put the dough on the counter and pat it into a 1-inch-thick rectangle. Cut into 10 triangular scones.

Place scones on a well-greased cookie sheet. Brush with the melted butter and sprinkle with the sugar. Bake for 20 minutes, or until nicely browned and a cake tester inserted into a scone comes out dry.