

Peachy Blue Cheese Scones

Ingredients

- 2 cups all-purpose flour
- ¼ cup sugar
- 2 teaspoons baking powder
- ½ teaspoon salt
- ¼ cup cold salted butter, cut into pieces
- 1 cup diced fresh peaches
- ½ cup blue cheese crumbles
- ½ cup plus 2 tablespoons cold heavy whipping cream
- ¼ teaspoon vanilla extract
- Garnish: turbinado sugar
- 1 recipe Beehive Honey-Butter Pats (recipe follows)

Instructions

- 1

Preheat oven to 350°.

- 2

Line a rimmed baking sheet with parchment paper. Set aside.

- 3

In a large bowl, combine flour, sugar, baking powder, and salt, whisking well. Using a pastry blender, cut butter into flour mixture until mixture resembles coarse crumbs. Add peaches and blue cheese, stirring to combine. Set aside.

- 4

In a liquid-measuring cup, combine cream and vanilla extract, stirring to blend. Add to flour mixture, stirring until mixture comes together. (Mixture will be crumbly, but juice from peaches will moisten the dough.) Working gently, bring mixture together with hands until a dough forms.

- 5

Using a levered 3-tablespoon scoop, drop scones onto prepared baking sheet.

- 6

Garnish tops of scones with a sprinkle of turbinado sugar, if desired.

- 7

Bake until edges of scones are golden brown and a wooden pick inserted in the centers comes out clean, 23 minutes.

- 8

Serve with Beehive Honey-Butter Pats, if desired.
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