

# Apricot Oatmeal Scones

*This recipe was adapted from Hollyce's Oatmeal Scones.*

*makes 10-12 scones*

## Ingredients

- 3 cups flour
- 1/2 cup sugar
- 1 1/4 teaspoons baking soda
- 2 1/2 teaspoons baking powder
- 1 1/4 cups cold unsalted butter {10 ounces}, cut into small cubes
- 2 cups oats
- 1 cup dried apricots {chopped}
- 3/4 cup buttermilk
- sugar for sprinkling



## Instructions

Preheat the oven to 350 degrees. Line a baking sheet with parchment paper and set aside.

1. Combine the flour, sugar, salt, baking soda, baking powder, and butter in the bowl of an electric mixer. Using the paddle attachment, mix at low speed until the butter is the size of small peas.
2. Add the oats and dried apricots. Continue to mix, slowly pouring in the buttermilk, just until the dough comes together.
3. Transfer dough to a lightly floured surface or what I often like to use is a cookie sheet with sides {to contain the mess}.
4. Gather the dough and form a long rectangle shape about 16-inches long and 4-inches wide and 1-1 1/2 inches thick {don't over mix or overwork the dough}. Gently pat and shape the edges and the top of the dough together, do not compress. Lightly flour a bench scraper or a sharp knife and cut diagonals into the dough to form triangles from one end to the other end, yielding 10-12 scones.
5. Put the scones on a parchment-lined baking sheet.
6. Sprinkle the top of the scones with sugar {I prefer sugar with coarse crystals such as turbinado sugar/raw sugar}.

*optional:* Refrigerate the dough for 15-30 mins before baking to help them rise and keep their shape better during baking.

7. Bake for approximately 20-25 minutes, until golden brown. Cool scones on a wire cooling rack.