

## Roasted Peach Scones from *She Makes and Bakes*

Prep time: 40 minutes; Bake time: 12-15 minutes at 425

Makes 8 wedges



### *To roast the peach:*

1 medium peach, peeled

2 tablespoons sugar

2 tablespoons hot water

### *For the scones:*

2 cups all-purpose flour

1 tablespoon baking powder

3 tablespoons sugar

1/2 teaspoon salt

5 tablespoons cold butter

1 cup heavy cream

Preheat your oven to 400 degrees.

Cut the peeled peach into bite-size chunks and place in a single layer on a small sheet pan. Combine the sugar and hot water and pour over the peaches. Place in the oven and roast for about 15 minutes or until the juices are dissolved. Let cool.

Increase the oven temperature to 425 degrees.

Combine the flour, baking powder, sugar, and salt into a large bowl. Cut your cold butter into small pieces and then mix with a pastry blender or two forks until it resembles coarse crumbs. Gently fold in the roasted peaches. Add in the cold cream and shape the dough into a ball. Form it into a flat circle about one inch thick on your counter. Cut into 8 wedges. Place the wedges on a greased baking sheet. Brush them with an egg wash (1 egg mixed with 1 tablespoon water), melted butter, or cream; sprinkle with turbinado sugar; and bake for 12-15 minutes until light brown. Let cool on a wire rack for about 10 minutes before serving.