



BEST EVER Apricot Whole Wheat Scones

Yield 8 nice sized scones (6 if you make them big)

Ingredients

- $\frac{3}{4}$ cup regular unbleached flour
- 1 cup whole wheat flour
- 2 teaspoons baking powder
- 1 pinch of fine sea salt
- $\frac{1}{4}$ teaspoon freshly grated nutmeg
- Orange rind grated from $\frac{1}{2}$ of a large naval orange
- 2 heaping tablespoons dark brown sugar
- 5 tablespoons cold salted butter, diced into $\frac{1}{4}$ inch cubes
- $\frac{1}{2}$ cup (or a bit more) dry apricots (chopped in $\frac{1}{4}$ inch pieces)
- $\frac{1}{2}$ cup 2% milk
- 2 Tbsp whole Greek yogurt (reserve 2 tsp of this to brush before baking)
- 1 tbsp raw Turbinado sugar for the topping

Instructions

Set a rack in the middle of the oven and preheat oven to 400°F. Line a baking sheet with parchment paper.

In a large bowl, combine the flours, baking powder, salt, and nutmeg. Whisk to blend well. Add the brown sugar, whisking again, and then add the butter. Using a pastry cutter, work the butter into the flour mixture until there are no lumps of butter bigger than the size of a pea. Stir in the dried apricots. Add about three-quarters of the milk, and using a fork, stir it into the dry ingredients. If it seems too dry and crumbly, add more milk as needed, but start sparingly, so that the dough doesn't wind up sticky. Once the dough is coming together, put down the fork and finish bringing it together with your hands, pressing it and turning it to incorporate all the flour.

Turn the dough out onto the parchment-lined cookie sheet and pat dough into an 8-inch circle. Brush the top with the reserved milk mixture (or extra milk if you needed the entire milk/yogurt mix for the dough) and sprinkle the top with raw sugar, pressing lightly to be sure it sticks. Cut into eight even triangles like a pie and arrange on the same cookie sheet.

Bake for about 15 minutes, or until the tops are lightly golden. Serve warm – or, if eating later, reheat gently before eating.

So so so good. These stay in the freezer once cooled and wrapped for up to three months. As if!