

PEACH SCONES



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Sweet as a peach, these seasonal scones will fill your kitchen with the aroma and taste of summer!

Ingredients

- 2 cups (500 mL) all-purpose flour, plus more for work surface
- ½ cup (125 mL) granulated sugar
- 1 tbsp (15 mL) baking powder
- ½ tsp (2.5 mL) salt
- ½ cup (125 mL) unsalted butter, very cold and cubed
- 1 large egg
- ½ cup (125 mL) buttermilk
- 1 ½ tsp (7.5 mL) vanilla extract
- 1 large peach, diced
- 2 tbsp (30 mL) turbinado sugar

Preparation

1. Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper or a silicone mat.

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2. In a large bowl, combine the flour, granulated sugar, baking powder, and salt.
3. Add the cubed butter to the dry ingredients.
4. Incorporate it into the mixture by using a pastry cutter until the mixture is crumbly.
5. You can use your hands to make sure there are no large pieces of butter remaining (there may still be some small, pea-sized pieces).
6. In a small bowl, whisk together the egg, buttermilk, and vanilla extract until thoroughly combined.
7. Make a well in the centre of the flour mixture. Add the wet ingredients, using a spatula to fold everything together.
8. Fold in the diced peaches.
9. Transfer the dough to a floured surface and knead, being careful not to overwork the dough.
10. Using your hands, shape the dough into a round, one-inch thick disc.
11. Sprinkle the dough with the turbinado sugar.
12. With a sharp knife, cut the disc evenly into eight wedges. If you prefer smaller scones, you can divide the dough in half, making two rounds approximately $\frac{3}{4}$ of an inch thick and cut into six wedges.
13. Transfer the wedges to the prepared baking sheet and bake for 13-15 minutes, or until the bottoms and tops are slightly browned.
14. Cool on a wire rack for 10 minutes. Enjoy!