

## Tri-Fold Fruit Scones

**Prep Time: 30 minutes**

**Cook Time: 30 minutes**

**Total Time: 1 hour**

**Yield: 8 scones**

### Ingredients: For the scones

- 1 cup whole milk, cold
- 1/4 cup granulated sugar
- 1 tsp sea salt
- 3 cups all-purpose flour, plus more for work surface
- 2 1/2 tsp baking powder
- 12 Tbsp (6 oz.), unsalted butter, cold (or better) frozen, divided
- 1/2 cup (your choice) dried apricots, dried cherries, fresh (firm) 1 peaches or other favorite dried fruit, diced
- 1 Tbsp of softened butter
- 1 whole egg
- 1 Tbsp of heavy cream
- Turbinado cane sugar or brown sugar, as needed

### Ingredients: For the sugar glaze (optional)

- 1 cup powdered sugar
- 1 Tbsp heavy cream, more or less, as needed, depending on the for desired consistency

### Method

1. Preheat oven to 375°F. Grease a baking sheet with unsalted butter (or use parchment paper instead, if desired) and set aside.
2. In a large bowl, combine the milk, sugar and salt. Whisk until dissolved. Set aside.
3. In a large mixing bowl, whisk together the flour and baking powder.
4. Grate 10 tablespoons of frozen/cold butter using a box grater directly into flour; or cut butter into 1/2" pieces, add the butter to the flour mixture and blend using a pastry cutter until pea size pieces remain.
5. Add the milk mixture to flour/butter and stir with a fork until the dough starts to come together.
6. Lightly flour a clean work surface, pour the mixture onto it and gently roll the dough out into a 14" x 8" rectangle.
7. Spread the (softened) remaining 2 tablespoons of butter evenly over the surface of the dough.
8. Sprinkle the fruit of choice over the dough and gently press so they stick.
9. With the long side of the dough facing you, fold the top 1/3 of the dough over the center. Fold the remaining 1/3 over the top portion, like folding a letter.
10. Fold the dough in half, then using the rolling pin, gently flatten to an 8" x 4" rectangle.
11. Cut the dough in half lengthwise, and then into quarters crosswise to make 8 even squares.
12. Place pieces on prepared the baking sheet.
13. Put in refrigerator for 15 minutes.
14. Remove from refrigerator, brush with egg/heavy cream mixture. (Sprinkle with Turbinado cane sugar or brown sugar or not if you want to drizzle with sugar glaze after baking.)
15. Place in preheated oven for 25 to 30 minutes or until lightly browned.
16. Remove baking sheet from oven to cool for topping with sugar glaze.
17. To prepare the sugar glaze, combine the confectioner's sugar and heavy cream in a small mixing bowl. Whisk until smooth. Drizzle over scones and serve.