

Earl Grey and Nectarine Scones

2 C all-purpose flour
1/4 C granulated sugar
1 T baking powder

1/2 t salt
1/2 C unsalted butter, cold and cubed

1/2 C heavy cream

1 lg egg

2 T [Earl Grey Bravo](#), loose leaf tea

1 t vanilla extract

1 C fresh nectarines, peeled and diced

1. **PREHEAT YOUR OVEN** to 400°F. Line a baking sheet with parchment paper.
2. **PREPARE THE TEA:** Brew a strong cup of Earl Grey tea. Let it cool to room temperature.
3. **MIX DRY INGREDIENTS:** In a large bowl, whisk together the flour, sugar, baking powder, and salt. Cut open the tea bags and add the tea leaves to the dry mixture.
4. **CUT IN THE BUTTER:** Add the cold, cubed butter to the flour mixture. Use a pastry cutter or your fingers to work the butter into the flour until the mixture resembles coarse crumbs.
5. **COMBINE WET INGREDIENTS:** In a separate bowl, whisk together the heavy cream, egg, vanilla extract, and 1/4 cup of the cooled Earl Grey tea.
6. **MIX THE DOUGH:** Pour the wet ingredients into the dry ingredients and stir until just combined. Gently fold in the diced nectarines.
7. **SHAPE THE SCONES:** Turn the dough out onto a lightly floured surface and knead it gently a few times. Pat the dough into a circle about 1 inch thick. Cut the dough into 8 wedges and place them on the prepared baking sheet.
8. **BAKE:** Brush the tops of the scones with a little extra heavy cream. Bake for 15-20 minutes, or until the scones are golden brown and a toothpick inserted into the center comes out clean.
9. **COOL:** Let the scones cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.

Feel free to add a simple glaze made from confectioner's sugar and a bit of brewed Earl Grey tea for an extra touch of sweetness. Happy baking!