

Honeybush Apricot Scones

PREP TIME: 20 minutes

TOTAL TIME: 35-40 minutes

COOK TIME: 15-20 minutes

FOR THE SCONES:

2 C all-purpose flour

1/4 C granulated sugar

1 T baking powder

1/2 t salt

1/2 C cold unsalted butter, cubed

1/2 C dried apricots, chopped

1/4 C strong brewed [Honeybush Apricot Tea](#), cooled

1/2 C heavy cream

1 lg egg

1 t vanilla extract

FOR THE GLAZE:

1/2 C confectioner's sugar

1-2 T strong brewed [Honeybush Apricot Tea](#), cooled

PREHEAT THE OVEN TO 400°F and line a baking sheet with parchment paper.

MIX DRY INGREDIENTS: In a large bowl, whisk together the flour, sugar, baking powder, and salt.

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.

ADD APRICOTS: Gently fold in the chopped dried apricots.

COMBINE WET INGREDIENTS: In a separate bowl, whisk together the brewed Honeybush Apricot Tea, heavy cream, egg, and vanilla extract.

FORM THE DOUGH: Pour the wet ingredients into the dry ingredients and stir until just combined. Be careful not to overmix.

SHAPE THE SCONES: Turn the dough out onto a lightly floured surface and gently knead it a few times. Pat the dough into a circle about 1 inch thick. Cut the circle into 8 wedges and place them on the prepared baking sheet.

BAKE: Bake for 15-20 minutes, or until the scones are golden brown and a toothpick inserted into the center comes out clean. Allow the scones to cool on a wire rack.

PREPARE THE GLAZE: While the scones are cooling, make the glaze. In a small bowl, whisk together the confectioner's sugar and enough brewed Honeybush Apricot Tea to reach your desired consistency.

GLAZE THE SCONES: Drizzle the glaze over the cooled scones.