

## Apricot Almond Scones



- 2 1/2 cups MARTHA WHITE® Self-Rising Flour
- 1/3 cup sugar
- 1/2 cup butter, cut into pieces
- 1 (7-oz.) pkg. dried apricots, chopped (about 1 cup)
- 1/4 teaspoon almond extract
- 2 tablespoons butter, melted

1. Heat oven to 400° F. Grease large cookie sheet. In large bowl, combine flour and sugar; mix well. With pastry blender or fork, cut in 1/2 cup butter until mixture resembles coarse crumbs. Stir in apricots.
2. Beat egg in 1-cup measuring cup. Add enough buttermilk to egg to make 1 cup. Stir in almond extract. Add buttermilk mixture to flour mixture; stir gently until soft dough forms. Drop dough by 1/4 cupfuls about 2 inches apart onto greased cookie sheet.
3. Bake at 400° F. for 20 to 25 minutes or until light golden brown. Brush scones with 2 tablespoons melted butter. Serve warm or cool.

*12 scones*