



*Chunks of sweet, juicy peaches and a slight bite of ginger make these fluffy and tender scones an addictive indulgence.*

## Peach and Ginger Scones

**Yield:** 12 scones

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS (per 1 scone)
Unbleached All-Purpose Flour	2 cups	<b>NUTRITION FACTS</b> Calories 170 Fat 7g Saturated Fat 4g Cholesterol 45mg Sodium 250mg Carbohydrate 23g Fiber 1g Sugars 6g Protein 4g
Salt	½ tsp	
Granulated Sugar	¼ cup	
SupHerb Farms Ginger Purée	2 tbsp	
Baking Powder	1 tbsp	
Butter, cold and diced	6 tbsp	
Large Eggs	2	
Full-Fat Yogurt	1/3 cup	
Vanilla Extract	½ tsp	
Peaches, diced (peeled or not; fresh, frozen/thawed, or canned)	1 cup	
Coarse White Sparkling Sugar, optional	To taste	<b>DIETARY STATEMENTS</b> Vegetarian Nut Free

### PREPARATION

1. Preheat the oven to 375°F. Lightly grease a baking sheet, or line it with parchment.
2. In a large bowl, whisk together the flour, salt, sugar, nutmeg, and baking powder.
3. Work in the butter, using your fingers, a fork, or a pastry blender.
4. In a separate bowl, whisk together the eggs, yogurt or sour cream, and the almond extract.
5. Stir the wet ingredients into the dry ingredients.
6. Add the peaches, stirring just until everything is combined. This is wet, sticky dough.
7. Drop the dough by the 1/4-cupful onto the prepared pan; a muffin scoop works well here.
8. Sprinkle the scones with coarse sugar, if desired.
9. Bake the scones for 20 to 25 minutes, until they're light golden brown. Remove them from the oven, and let them cool on the pan for a few minutes before transferring to a rack to continue cooling.

### TO SERVE

Serve warm, or at room temperature. Store at room temperature, well-wrapped, for several days; freeze for longer storage.