

Apricot, White Chocolate and Walnut Scones

needed.

Add the white chocolate, walnuts, and apricots, stirring until evenly

distributed.

Turn dough onto a

lightly floured work surface and knead gently

about 10 times, or just until the dough holds

together.

Divide

into 12 mini-scone pans. Or divide

the dough into 2 equal portions.

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style="font-size: 16px;"
class="Apple-style-span">Pat each piece into a 1
inch thick round, 6 inches in diameter.<span
style=""> </p><p><span
style="font-size: 16px;"
class="Apple-style-span">Using a sharp knife, cut
each round into 4 wedges.
</p><p><span style="font-size:
16px;" class="Apple-style-span">Place wedges
½ inch apart on the baking sheet.<span
style=""> Bake on the center rack 15
to 20 minutes, or until golden brown.<span
style=""> Remove from the oven and
cool on the baking sheet.</p><div
class="swanswer"><span style="font-size:
12pt;"><o:p></o:p></div>

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