

# Peaches and Cream Scones

for the scones:

2 cups + 2 tablespoons flour  
1/3 cup brown sugar  
1 tablespoon baking powder  
1/2 teaspoon salt  
1/2 cup unsalted butter, cut into small pieces  
1 egg  
1/4 cup heavy cream  
1/4 cup sour cream  
2 teaspoons vanilla  
1/2 cup fresh peaches, peeled and diced

for the glaze:

1/2 cup powdered sugar  
1 tablespoon vanilla  
1-3 tablespoons heavy cream

Preheat the oven to 400. Line a baking sheet with parchment or spray a scone pan with nonstick spray. In a large bowl, whisk together the flour, brown sugar, baking powder, and salt. Cut in the butter using a pastry blender or two knives, until the chunks of butter are no bigger than pea-sized. In a small bowl or measuring cup, whisk together the egg, heavy cream, sour cream, and vanilla. Pour the wet ingredients over the dry ingredients and mix until just combined. Gently fold in the peaches. Pat the dough out into a circle that is about 3/4 inch thick and cut into eight equal sized wedges (I used a pizza cutter). Arrange the wedges on your baking sheet or scone pan and bake 16-18 minutes, or until light golden brown. Remove from the oven and allow to cool while you mix the glaze. To make the glaze, add the powdered sugar and vanilla to a small bowl. Add the heavy cream slowly until the mixture is easily pourable but not runny. Drizzle the glaze over the warm scones and enjoy!

*adapted slightly from [A Latte Food](#)*