

Nectarine Scones with Nutmeg Sugar

Scones are ideal for feeding overnight guests because they're very easy to make in advance and freeze. When everyone wakes up, all you have to do is brush the tops with cream, sprinkle them with sugar, and pop them directly in the oven, still frozen. Just bake up what you need, and keep the rest frozen for future use.

Makes 14 scones

1 cup diced nectarines, peel on
4 cups all-purpose flour
2 tablespoons baking powder
1/2 cup sugar
3/4 teaspoon nutmeg, divided
1 teaspoon salt
2-2/3 cup cold heavy cream, plus additional for brushing
1-1/2 tablespoons coarse sugar (or granulated)

Line a small tray with wax paper and spread the nectarines on it in a single layer. Pop in the freezer for 10 minutes.

In a large bowl, whisk together the flour, baking powder, 1/2 cup sugar, 1/2 teaspoon nutmeg, and salt. Drizzle in the cream, stirring with a wooden spoon until the dough comes together and the dry ingredients are evenly moistened. Don't neglect the bottom of the bowl, as flour particles tend to hide out there.

Turn half the dough out onto a floured board. Knead once or twice, then scatter half of the slightly frozen nectarine bits over the dough and knead until incorporated, about 8 to 10 more times. Use additional flour as necessary because the fruit will make the dough a bit wet and sticky in parts. Pat into a rough circle about 3/4-inch thick.

Use a floured cutter or floured drinking glass to stamp out 2" rounds. Transfer to the baking sheets. Repeat with the remaining dough and nectarines. (At this point, you can freeze them until hard and then transfer to freezer-safe resealable bags.)

When ready to bake, preheat the oven to 425 degrees. Combine 1-1/2 tablespoons sugar and 1/4 teaspoon nutmeg in a small bowl. Line two baking sheets with parchment or silpat.

Divide the (fresh or frozen) scones between the baking sheets. Lightly brush the top of each scone with heavy cream and sprinkle with the nutmeg-sugar. Bake in the middle of the oven (not on the bottom) for about 22 to 28 minutes, or until nicely browned. Serve warm.