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## **Lemon Cream and Apricot Scones** *(w/ poppy seeds and white chocolate chips)*

2 cups flour  
1/4 cup plus 2 tablespoons sugar  
1 tablespoon baking powder  
1/2 teaspoon salt  
3/4 cup chopped dried apricots  
1 tablespoon plus 1 teaspoon grated lemon peel  
1 1/4 cups whipping cream  
1 tablespoon poppy seeds (optional)  
1/4 cup chopped white chocolate chips (optional)  
3 tablespoons unsalted butter, melted

Preheat oven to 450 degrees. Mix 2 cups flour, 1/4 cup sugar, 1 tablespoon baking powder and 1/2 teaspoon salt in large bowl. Stir in apricots, 1 tablespoon lemon peel, 1 tablespoon poppy seeds (optional), and 1/4 cup chopped white chocolate chips (optional). Add whipping cream and stir just until dough forms. Knead gently in the bowl just until dough holds together. Form dough into a 10 in diameter, ~ 1/2 inch thick on lightly greased cookie sheet. Score dough into 8 wedges.

Combine remaining 2 tablespoons of sugar and 1 teaspoon lemon peel in small bowl. Brush scones with melted butter (or heavy cream). Sprinkle with sugar mixture. Bake scones until light golden brown – approximately 15 minutes. Serve warm.