



Cherry Scones



6 scones



20 minutes

INGREDIENTS

Ingredients:

- 2 cups all-purpose flour
- 4 tsp. baking powder
- ¼ cup sugar
- ½ tsp. salt
- 5 Tbs. cold butter
- ½ cup + 1 Tbs. heavy cream
- ¼ cup sour cream
- 1 cup unsweetened dried Montmorency cherries
- ½ cup toasted pecans
- 1 egg
- 1 Tbs. milk

Glaze:

- 1 cup powdered sugar
- 2 Tbs. tart cherry juice

DIRECTIONS

1. Heat oven to 350°. Place pecans on baking sheet and bake 10 minutes or until lightly toasted. Remove from oven and set aside.
2. Increase oven temperature to 450°
3. In large bowl or mixer combine flour, baking powder, sugar and salt. Cut in butter using a pastry blender or mixing attachment until butter is the size of peas. Add cherries and toasted pecans.
4. Mix the sour cream into the cream and stir until blended. Pour over dry ingredients and mix gently until well blended. Be careful not to over-work the dough or scones will be tough.
5. With floured hands remove dough and place on floured surface. Form into round ball, then gently flatten into round disk approximately six inches in diameter and one inch high. Using a sharp knife cut into six wedges.
6. Place scones one inch apart on parchment covered baking sheet.
7. Beat the egg with the tablespoon of milk. Brush the top of each scone with the egg wash.
8. Let stand ten minutes.
9. Bake 15 minutes in heated oven until tops are golden brown. Remove from oven and let cool.
10. For glaze, stir two tablespoons of tart cherry juice into the cup of powdered sugar. Pour over scones and let sit until glaze is set. Enjoy!