

CHERRY SCONES

400* 20 minutes

2 1/2 Cup	Flour
1/4 Cup	Granulated sugar
1/4 Cup	Brown sugar
1 Tab	Baking powder
1/2 Tsp	Baking soda
1/4 Tsp	Salt
6 Tab	Cold unsalted butter cut in pieces > Cut into dry ingredients.
Mix in separate bowl	
1 Cup	Cold Heavy cream
1	Egg
1 Tsp	Vanilla
1 Cup	Dried cherries, dried cranberries or chocolate chips

Sift together first 6 ingredients in large bowl. Pour cream mixture over dry ingredients, add 1 cup dried cherries. Stir just until blended. DO NOT OVER MIX. Move to a floured surface and knead a short time. Make a round disc about 1 1/2 inch thick. Cut into 8 scone shaped pieces. Place scones evenly separated on a parchment paper covered sheet pan. Place in the freezer for 15 to 20 minutes. Remove from freezer and egg wash top and sides and sprinkle with fine sugar if desired. Place in the oven for 20 minutes or until the tops and edges are golden brown.

Ciao