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Recipes from the Cherry Orchard Inn

Recipe for: Whitney's Famous Cherry Scones

Prep Time: 20 minutes

Cook Time: 15

Serves: 6-8

Ingredients:

2 cups all-purpose flour

4 teaspoons baking powder

1/4 cup sugar

1/2 teaspoon salt

5 tablespoons cold butter

1 cup unsweetened dried

Montmorency cherries

1/2 cup toasted pecans

1/4 cup sour cream

1/2 cup + 1 Tablespoon heavy cream

1 egg

1 Tablespoon milk

Glaze:

2 Tablespoons tart cherry juice (or lemon juice)

1 cup powdered sugar

Directions:

Preheat oven to 450° F.

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.

Mix the sour cream into the heavy cream and stir until blended.

Pour over the dry ingredients and mix gently until well blended. Be careful not to overwork the dough.

With floured hands, remove dough and place on floured surface. Form into round disk approximately six inches in diameter and one inch high. Using sharp knife cut into six wedges.

Place scones one inch apart on parchment-covered baking sheet.

Beat egg with the tablespoon of milk. Brush the top of each scone with egg mixture.

Let stand ten minutes.

Bake 15 minutes or until tops are golden brown. Remove from oven and let cool.

For the glaze, stir two tablespoons of sour cherry juice into the cup of powdered sugar. You can add more juice or sugar as needed for thicker or thinner glaze. Spoon over scones and let sit until glaze is dry.

Enjoy!

Happy Baking!

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