

Cherry Chocolate Chip Scones

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Ingredients

2 1/2 cups All-Purpose Flour
1/3 cup Granulated Sugar
1 1/2 teaspoons Baking Powder
1/4 teaspoon Salt
8 tablespoons Butter, Cold
1 10 ounce jar Maraschino Cherries
1/2 cup Mini Chocolate Chips
3/4 cup Heavy Cream
1 Egg
1 teaspoon Pure Almond Extract

For the Glaze:

1/2 cup Powdered Sugar
1 1/2 tablespoons Maraschino Cherry Juice

Directions

Preheat oven to 400°F.

Stir together the flour, sugar, baking powder, and salt. Use a pastry blender or fork to cut in the cold butter until you see small pea-sized pieces. Place bowl in the refrigerator while you prep the other ingredients.

Drain the cherries thoroughly, saving the juice for later. Quarter the cherries and pat dry with paper towels.

Stir the chocolate chips and cherry pieces into the flour mixture gently. Create a hole in the center of the ingredients.

Whisk together the heavy cream, egg, and extract. Pour into the center of the dry ingredients. Use a fork to work the two mixtures together until soft dough forms. Do not over mix.

Divide the dough into 2 balls. Pat and press each ball into a 6- inch circle on a non-stick baking sheet.

Bake for 20-22 minutes. Do not over bake.

Remove and let cool for 2-3 minutes, then cut each circle into 6 wedges. Let cool completely.

Optional: Whisk together the powdered sugar and cherry juice. Drizzle over the tops of the cooled scones. Let set before storing in a loosely sealed container. Makes 12 mini scones.