

Dried Cherry and Chocolate Chip Scones
Ledyard Market
Chef Jenn Magrey

Ingredients

2 cups unbleached all-purpose flour
1/3 cup sugar
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 stick cold unsalted butter cut into small dice
3/4 cup coarsely chopped dried tart cherries
1/2 cup chocolate chips
2/3 cup cold milk
1 large egg yolk
1 teaspoon vanilla extract
1/2 teaspoon almond extract
Milk -for brushing

2 tablespoons turbinado (raw) sugar

Heat oven to 400 degrees.

Line a baking sheet with parchment paper.

Whisk flour together in a large bowl with the 1/3 cup sugar, baking powder, baking soda, and salt.

Add butter and using a pastry cutter and your hands, blend and mix until coarse meal forms. Mix in the dried cherries and chocolate chips.

In another bowl, whisk the milk, egg yolk, vanilla extract, and almond extract.

Add milk mixture to dry ingredients; stir with fork until dough comes together in moist clumps.

Gather dough into ball. Dump the dough and press it out on a lightly floured surface to 3/4-inch thickness.

Using 2-inch cutters (any shape is fine), cut out scones. OR cut into 8 triangles.

Transfer to baking sheet, spacing 1 inch apart.

Brush scones lightly with milk; sprinkle with the 2 tablespoons raw sugar. Bake until scones are crusty on top and tester inserted into center comes out clean, about 15 minutes. Serve warm or at room temperature.