

Cherry Almond Cream Scones
From The Cook's Life
Makes 8 scones

¾ cup all-purpose flour
¾ cup white whole wheat flour (or all-purpose flour)
1½ teaspoons baking powder
½ teaspoon salt
¼ cup granulated sugar
½ cup dried cherries (see notes)
1 teaspoon vanilla extract
½ teaspoon almond extract
1 cup heavy cream (see notes)
2-3 tablespoons cream or milk, if needed (see notes)

Glaze:

1 cup powdered sugar
¼ teaspoon almond extract
¼ teaspoon vanilla extract
2-3 tablespoons milk or cream
2-3 tablespoons sliced almonds

Notes: If your cherries are very hard and dry, mix them with 1-2 tablespoon of water and microwave them for 20-30 seconds, or until they swell and absorb the water. Cool slightly before adding to the flour mixture.

If you use all-purpose flour instead of the white whole wheat flour you will probably not need as much cream to get the dough to come together.

Preheat oven to 425 degrees. Lightly grease a baking sheet, or line it with parchment paper.

Stir together the flours, baking powder, salt and sugar. Stir in the cherries. Add the vanilla extract, almond extract and about ¾ cup of the cream. Stir gently. If there is still a large amount of dry flour, add the remaining cream. If the dough is still very dry, add more cream, or milk, a tablespoon at a time, just until most of the flour is wet, turning and mixing the dough with your spoon. The dough will be moist, but not particularly sticky. There should be only a small amount of dry flour, if any.

Turn the dough out onto a lightly floured surface. Divide dough in half. Lightly flour the top of the dough and your hands and shape each half of the dough into a round ball and then flatten into a disk ¾-1 inch tall. Try to make the edges straight and even. Cut into 4 wedges. Push any errant cherries back into the scones, so they don't burn in the oven. Repeat with second dough ball.

Place wedges on prepared baking sheet. Bake for 10-12 minutes, or until just golden on top and darker golden on the bottom.

While scones bake, prepare the glaze: mix the powdered sugar with the extracts. Add the milk or cream gradually, starting with 1 tablespoon. Add more milk or cream until you have a thin glaze.

Cool baked scones for about 5 minutes. Then drizzle each scone with glaze, or dip the tops of the scones in the glaze. Sprinkle with sliced almonds. Serve warm or room temperature.

Scones keep at room temperature for a few days. Reheat for a few seconds in the microwave before serving. If you want to freeze the scones, wait to glaze them until you defrost them.