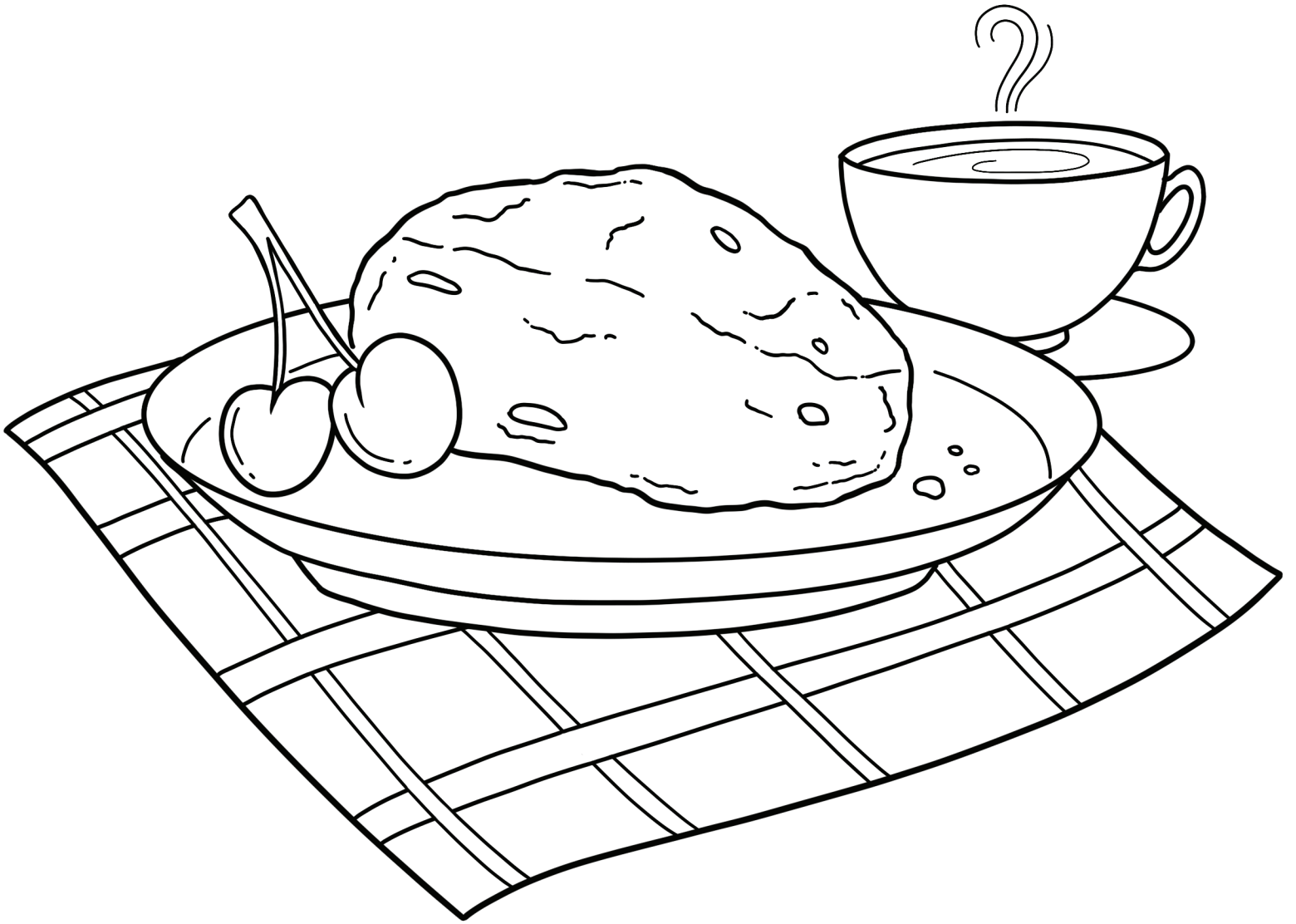


BERRY CHERRY SCONES

MAKES 10 SCONES

INGREDIENTS:

- 2 cups all-purpose flour (plus a little more for dusting)
- 1 teaspoon salt
- 1 tablespoon baking powder
- 2 tablespoons sugar
- ½ cup mixed dried cherries & blueberries
- ¾ cup plus 2 tablespoons heavy cream

TOPPING:

- 1 tablespoon heavy cream
- 1 tablespoon sugar

PROCEDURES:

1. Preheat oven to 425 degrees.
2. In a large bowl, sift dry ingredients together (flour, salt, baking powder and sugar).
3. Add the dried fruit and cream. Using a large spoon, stir just until combined. Using your hands, gently gather the dough together, kneading it in the bowl until it forms in a rough ball.
4. Turn dough out onto a lightly-floured surface and shape into a rectangle. Roll dough out to about ¾ inch thick and cut with cookie cutter or knife. If using a cookie cutter, reshape scraps and cut again. You should get 10 scones.
6. For the topping, pour cream into a bowl and lightly brush the tops of the scones with cream and sprinkle with sugar.
7. Bake for 10 to 12 minutes or until golden brown.