

Cherry Scones With Candied Cherries

Ingredients:

- 2 $\frac{1}{2}$ cups sifted flour
- 2 $\frac{1}{2}$ teaspoons baking powder, leveled
- $\frac{1}{2}$ teaspoons salt
- 1/3 cup sugar
- 1/3 cup canola oil
- 1 cup or 8-oz. container of candied cherries
- 1 large egg
- $\frac{1}{2}$ cup water

Directions:

In a large mixing bowl, sift the flour, leveled baking powder, salt, and sugar.

Make a well in the center of the dry ingredients to drop in your egg, oil and water.

Use a wooden spoon and stir in the ingredients to gently incorporate them.

I add the candied cherries last and mix through my dough.

You can turn this dough on a lightly floured surface and cut into squares or triangular pieces. Another option is just rolling into balls in any size that you want before placing them on a greased baking pan or cookie sheet.

Being a lazy baker, I have another trick to share with you. When rolling the cherry scones into balls and noticing your hands are getting sticky, I head to the greased pan and place my hands into it for lubrication.

Bake in a 350-degree oven for about 15 minutes or until the bottoms are slightly browned.

