

# Dark Chocolate Cherry Scones

## Ingredients:

- 2  $\frac{2}{3}$  cup all-purpose flour
- $\frac{1}{3}$  cup sugar
- 2 teaspoons baking powder
- $\frac{1}{2}$  teaspoon baking soda
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{2}$  cup butter, cut into small pieces
- $\frac{3}{4}$  cup candied cherries, coarsely chopped
- $\frac{1}{4}$  cup dark chocolate chips, coarsely chopped
- $\frac{1}{4}$  cup half and half
- $\frac{1}{4}$  cup lemon juice
- 1 tablespoon coarse sugar

## Cherry Glaze

- 1 cup powdered sugar
- 2 tablespoon milk
- 1 teaspoon cherry extract

## Directions:

Preheat the oven to 425° and line a baking sheet with parchment paper.

In a large bowl, whisk flour, sugar, baking powder, baking soda and salt together.

Using a pastry cutter or fork, add butter and mix until crumbly. Add chopped cherries and dark chocolate. Stir.

Pour half and half into the dry ingredients, and with clean hands, mix until just combined. Add additional half and half, if more liquid is needed.

On a clean surface, lightly covered with flour, knead dough about 8 times.

Flatten out dough to about 1-inch-high and form into a rectangle.

Sprinkle the top with coarse sugar. Gently pat into dough.

Cut into 8-10 triangle pieces and place on the prepared baking sheet.

Bake for 16-20 minutes or until browned. Remove from oven and let cool. once cool, drizzle with glaze and enjoy

## Cherry Glaze

In a small bowl, stir powdered sugar, milk and cherry extract together until combined. Once the scones have cooled, drizzle with glaze and enjoy.

