

Lemon Cherry Scones

Ingredients:

- 2-2/3 cups of sifted flour
- 2 teaspoons of baking powder, leveled
- 2 large eggs
- 1/4 cup of sugar
- 1/2 cups of candied red cherries, finely sliced
- 1 1/2 teaspoons of lemon extract
- 1/3 cup of quick oats
- 1/3 cup of canola oil
- 1/3 cup of water



Directions:

In a large mixing bowl, add all the ingredients and stir well to combine them.

Pat the dough to form a somewhat thick circle about eight inches around and two inches high.

Then cut in half and divide each half into thirds before placing on your greased baking pan. (If the dough becomes slightly sticky when lifting it after cutting, then pat the palm of hands with a little flour helps remedy that).

Bake in a 400-degree oven for about 12-15 minutes, depending on how your oven is regulated and the size of the scones you cut. The top and bottom will be gently brown.

A recipe from Mary Balandiat of <https://www.beautycookskisses.com/>.