

white chocolate cherry scones

recipe: adapted slightly from
The Lesley Stowe Fine Foods Cookbook

Yields about 16 scones.

- 1 1/2 cups all purpose flour
- 2 1/4 teaspoons baking powder
- 2 teaspoons sugar
- 1/2 teaspoon sea salt
- 6 tablespoons cold butter, cut into small cubes
- 1/4 pound (125 grams or heaping 3/4 cup) chopped white chocolate chunks (1 cm chunks)
- 1/4 pound (125 grams or heaping 3/4 cup) chopped dried cherries
- 3/4 cup buttermilk
- 1 egg, beaten

Preheat oven to 400°F (200°C). Line 2 baking sheets with parchment paper.

In a large bowl, sift together the flour, baking powder, sugar and salt. Using your fingers, work in the butter, rubbing the ingredients together until the mixture resembles a coarse meal - a few slightly larger butter lumps are just fine. Toss in the chocolate and cherries, using hands to gently combine. Pour in the buttermilk and stir until just combined.

Turn the dough out onto a lightly floured work surface. Roll out to 1 inch thickness, and then cut out into 2 inch rounds. Place scones on the prepared baking sheets, and brush tops with the beaten egg. Bake until lightly golden, about 10-12 minutes.