

CHERRY ALMOND SCONE

Jenny Osterhus

INGREDIENTS

- 2 ½ cups flour
- 1/3 cup sugar
- ½ tsp salt
- 1 tbsp baking powder
- ½ cup cold butter (cubed)
- 1/3 cup milk
- 1 cup sliced frozen cherries
- 2 ½ tsp almond extract
- 1 tsp vanilla
- A pinch of ginger



COOK: 45-50 MINUTES SERVINGS: 8

DIRECTIONS

- Combine dry ingredients.
- Add cubed butter, and incorporate till pebbly.
- Stir in almond extract, vanilla, and cherries.
- Pour in milk while stirring.
- Mix till incorporated. Shape onto a baking sheet (flour hands if it gets too sticky!)
- Top with toasted almonds.
- Bake at 350 for 45-50 minutes.