

# Chocolate Cherry Scones

By: Simply Creative Rob Scott

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{4}$  cup granulated sugar
- 1 cup half & half
- $\frac{1}{4}$  cup butter, cut into 4 pieces
- $\frac{1}{4}$  cup chocolate chips
- $\frac{1}{4}$  cup dried Cherries
- 1 medium egg
- $\frac{1}{2}$  teaspoon granulated sugar

- Preheat oven to 375F
- Grease a cookie sheet
- In a large bowl, stir together flour, baking powder, salt and sugar
- Using two knives, cut in cold butter and blend until mixture is crumbly.
- Add chocolate chips and Cherries to toss
- Slowly pour in half & half while mixing
- Mix vigorously for five seconds
- Roll dough out on a lightly floured board to a thickness of  $\frac{3}{4}$  inch
- Cut into triangles
- Place scones on prepared cookie sheet about 2 inches apart
- Make egg wash by beating egg and sugar together
- Brush lightly on top of each scone
- Bake for 25 – 30 minutes or until slightly golden

Yield 6-8 large scones