

Cherry Scone Recipe

Ingredients

- 2½ ounces of butter cubed and chilled
- 12 ounces of self-rising flour
- 1 ounce of sugar
- 5 fluid-ounces of milk
- 3 large eggs
- 1½ teaspoons of baking powder
- ½ cup of dried cherries
- 1 tablespoon of water
- ⅔ cup of powdered sugar
- ¼ teaspoon of vanilla extract (optional)

Directions

1. Preheat the oven to 425°f.
2. Put the flour, sugar, and baking powder in a large bowl.
3. Add the butter and rub the butter lightly and quickly.
 - When the mixture resembles breadcrumbs stop.
4. Add in ¾ of the milk, 2 eggs, and the cherries.
5. Mix with a butter knife.
 - Stop mixing when mixture stop sticking to the knife
6. Sprinkle some flour on the counter top and lightly kneed the dough on it.
7. Flatten out and cut into circle or triangles.
8. Beat the last egg and brush it over the tops of the scones.
9. Bake for 10 minutes or until golden.
10. Mix the water, powdered sugar, and vanilla extract together and spreap on top of the cooling scones