

Cherry Scones

adapted from *Buttermilk Biscones* in *Back in the Day Bakery Cookbook*
makes 8 large scones

1 1/2 c. all-purpose flour
1 1/2 c. cake flour
1/4 c. granulated sugar
2 T. baking powder
3/4 t. salt
1/4 t. nutmeg
1 c. cold unsalted butter cut into 1 inch chunks
1 c. dried tart cherries
1 c. 2% milk
1 egg mixed with a pinch of salt for egg wash
1/4 c. granulated sugar with 1/2 t. cinnamon

1. Line a baking sheet with parchment and preheat the oven to 375 degrees fahrenheit.
2. Sift the flours into a large bowl and add the remaining dry ingredients.
3. Cut in the chunks of butter with two knives until the butter chunks are about dime size.
4. Slowly add in the milk and using your hands, mix the dough together, further breaking up any large chunks of butter. Mix the dough just until it forms a ball.
5. Using a large ice cream scoop, scoop out large balls of dough and form them into a rough ball on the paper. Slightly press flat. Lightly brush the tops with the egg wash and sprinkle generously with the sugar.
6. Bake about 15 to 20 minutes or until golden brown.

Cool on a cooling rack and serve.

These can be stored in an airtight container for a few days but they really are best right out of the oven.