

Recipe for Cherry Cream Scones

This recipe is an adaptation of the Classic Scones in Lora Brody's baking primer, [Basic Baking](#), with the addition of a little white whole wheat flour and some fresh cherries. I'm providing a double recipe here because the baked scones freeze so beautifully. Wrap them individually in plastic wrap and store them in freezer-safe ziplocs. Pull them out 15 minutes before you want to eat them and let them defrost on the counter. One more thing: if your baking sheets are exceptionally thin, plan to double them up. You don't want the bottoms of your scones to burn.

Makes 22 scones

3 cups all-purpose flour
1 cup white whole wheat flour
2 tablespoons baking powder
1/2 cup granulated sugar
1 teaspoon salt
2-2/3 cup chilled heavy cream, plus 2 tablespoons for glaze
1 cup fresh cherries, pitted, cut into smallish pieces (I used kitchen scissors)
1/4 cup coarse sugar, such as demerara

Preheat the oven to 425 degrees. Line 3 baking sheets with silpats or parchment. (Or bake them in stages if you only have 1-2 baking sheets.)

Sift together both flours, baking powder, sugar, and salt a large bowl. Slowly add the cream, stirring gently with a wooden spoon until the dough comes together.

Flour a work surface and scrape out half of the dough. Begin to knead, incorporating half of the cherries little by little as you do. Knead a total of about 10 times, adding more flour if it feels too wet. (It will feel a little mushy -- don't be alarmed -- just dust with flour. The cherries will definitely give off juice as you work so try to be quick.)

Pat the dough into a rough circle about 3/4-inch thick. Use a bench scraper or knife to cut the circle in half. Then form about 5-6 wedges from each half circle. Place on prepared baking sheet.

Brush the top of each scone with a little cream, then top with a sprinkling of coarse sugar.

Repeat with the remaining dough.

Bake for 20-25 minutes, reversing the position of the baking sheets halfway through baking. The scones will be golden brown on the tops and bottoms, and dry-ish looking, when done. Serve warm.