

4th of July Scones

2 3/4 cup flour
1/2 cup sugar
3/4 tsp salt
1 Tbsp baking powder
1/2 cup very cold or frozen butter
2 eggs
1 tsp vanilla
1 tsp almond extract
1/2 cup milk
2/3 cup dried blueberries
2/3 cup maraschino cherries, drained well and chopped
1/2 cup white chocolate chips
1 Tbsp milk and 2 Tbsp sugar for tops of scones (optional)

Directions:

1. Whisk together flour, sugar, salt, and baking powder in a large mixing bowl. Grate in the butter. Stir till coated.
2. In a small bowl, whisk together the eggs, vanilla, almond extract, and milk. Add to dry ingredients and lightly stir till ingredients are barely mixed. Fold in the berries and chocolate chips.
3. Divide dough in half. Press each half into a 5" circle on a lightly floured surface. Cut into 6 wedges. Place each wedge on a lightly greased cookie sheet. Place in freezer while oven is preheating to 425 degrees.
4. Brush tops of scones with milk and sprinkle with sugar. Bake for about 18 minutes at 425°. Makes 12 scones.