

TART CHERRY SCONES

from Maria Kozi of Kneads & Wants

Kneads & Wants Artisan Bakery is at 8042 Lincoln Ave. in Skokie.



Ingredients

Ingredient	Amount	Notes
all-purpose flour	2½ cups (317 g)	
pastry flour	2½ cups (278 g)	
kosher salt	2 tsp (6 g)	
granulated sugar	½ cup (100 g)	plus extra for topping
baking powder	1 tbsp (14 g)	
unsalted butter, chilled and grated	1 cup (226 g)	
dried tart cherries	1½ cups (212 g)	or other dried or fresh fruit
large eggs	2	
whipping cream	2 cups (470 g)	plus extra for brushing

Recommended Equipment

- Kitchen scale
- Large mixing bowl
- Box grater
- Mixing spoon
- Knife
- Baking sheet
- Parchment paper
- Pastry brush

Instructions

1. Combine all dry ingredients in a large bowl.
2. Grate cold butter and combine with dry ingredients.
3. Add cherries to the dry mixture.
4. Add eggs and cream. Mix by hand until all ingredients are completely integrated.
5. Press mixture into a 12" x 8" rectangle.

6. Cut rectangle into six 4"x4" squares, then cut each square in half diagonally to finish with 12 equal triangles.
7. Separate triangles and place on a baking sheet lined with parchment paper.
8. Brush each scone with cream, then sprinkle liberally with granulated sugar.
9. Bake at 375°F for 17-20 minutes.

Notes and Tips

- Like with many pastries, when making scones it is important to keep your butter chilled. The cold butter will provide better rise and flakiness when your scones are baked. You may find it beneficial to chill your dough after you press it into a rectangle and again after you shape your scones.
- Weighing your ingredients will provide the most consistent results. If available, a kitchen scale is highly recommended.
- Scones are a great "make ahead" item. Once shaped, freeze them individually and then they can be brushed with cream, topped with sugar, and baked.
- Brushing with cream and topping with sugar is optional but recommended. The cream assists with browning and the sugar will create a nice, crunchy crust on top of the finished scone.
- Not a fan of dried cherries? Replace them with any dried or fresh fruit of your choice.