

# Cherry Chocolate Chip Scones

**From the Blue Goose Inn ~ 603-763-5519**

#24 Route 103B, Mount Sunapee, NH

*Charmingly intimate 19th century farmhouse evokes memories of Sundays with the family in a day gone by.*

<http://www.bluegooseinn2.com>

(makes 24 scones)

## **Ingredients:**

(French style scones, more butter and less sugar)

1 large egg  
1 ½ cups buttermilk  
2 tsp almond extract  
4 cups white flour  
4 tsp baking powder  
1 tsp baking soda  
1 tsp salt  
½ cup sugar  
1 ½ cups cold unsalted butter cut into tbsp sized pieces  
1 cup chopped dried cherries  
1 cup semi-sweet chocolate chips  
Heavy cream to brush on dough before baking  
Sugar to sprinkle on dough before baking

## **Directions:**

Preheat the oven to 425°F

Beat together egg, buttermilk, and almond extract.

Combine flour, baking powder, baking soda, salt, and sugar in food processor.

Cut in the butter, small amounts at a time until the mixture resembles coarse crumbs.

Note: if not using a food processor just gradually add the pieces of butter and rub into flour mixture with your fingers or pastry cutter.

Turn the flour mixture into a large bowl, add the egg mixture, and stir with a fork. A soft dough forms. Add the cherries and chocolate chips and stir to distribute evenly throughout the dough.

Turn the dough onto a lightly floured surface and knead gently 5 to 6 turns. Divide the dough into quarters and pat into ½ inch thick circles. Cut each circle into 6 wedges.

Place scones on baking sheets lined with parchment paper. Brush with cream and sprinkle with sugar.

Bake for 13-15 minutes, or until lightly browned. Remove from the oven and serve warm.

These scones freeze very well.

