



Chocolate Cherry Mini Scones

2 cups all purpose flour
1/2 cup granulated sugar
1 Tablespoon baking powder
1/2 teaspoon salt
1 teaspoon grated orange zest
1/2 cup cold butter, cut into chunks
1 egg
1/4 cup heavy cream
1/4 cup lite milk
4 Tablespoons dark chocolate chips
2/3 cup dried cherries
Orange Glaze:
1/2 cup confectioners' sugar
1-1/2 Tablespoons orange juice or as needed

Preheat oven to 400 degrees F. Place parchment paper on insulated greased cookie sheet.

In a large bowl, stir together flour, sugar, baking powder, salt, and grated orange zest. Set aside.

Place butter in food process; add dry ingredients; pulse only to form dry crumbs, do not overbeat.

In a separate bowl, combine egg, heavy cream, and milk. Pour into dry ingredients; pulse only until dough starts to come together.

Remove into a bowl. Stir in chocolate chips and cherries. With floured hand, knead into a ball. Separate into two smaller balls of dough; place on parchment lined cookie sheet. Lightly pat each ball of dough into a 4 or 5 inch circle. With a sharp knife, mark 8 slices on each wedge. Do not cut through the dough.

Bake in preheated 400 degree oven for 15 minutes or golden brown. Remove; cool about 10 minutes. With a sharp knife, cut each ball into 8 slices. Cool completely.

In a small bowl, combine confectioners' sugar and orange juice, forming a glaze; drizzle over scones. Let set until firm. Yield: 16 mini scones

Cook's Note: For 8 larger scones, follow the same mixing directions but form the dough into one 8 inch circle.

Inspired by: Natasha Vasili of Scones and Doilies at the West Lafayette Farmers' Market

About the Recipe: One of the most delicious flavor combinations is cherry and chocolate. Make them into scones to serve for breakfast or a delicious snack. Add a light touch of orange glaze for a swirl of sweetness.