

# TART CHERRY GRAHAM SCONES

Ingredients:

scones -

1/2 cup milk + more for a wash  
1 egg  
1/2 t vanilla  
1 cup graham flour (or whole wheat)  
1 cup all-purpose flour  
2 t baking powder  
1/2 t salt  
1/2 stick unsalted butter, cubed and chilled  
3 T sugar  
1 cup tart cherries, quartered (I used frozen ones.)  
brown sugar and pearl sugar, to top

glaze -

juice from 1/4 cup tart cherries, thawed  
1/2 -1 cup powdered sugar

Directions:

Preheat oven to 425 degrees.

Beat together the milk, egg and vanilla. Set aside. In a large bowl, whisk flours, baking powder and salt. Rub butter into the flour mixture with your hands. Working until you have no lumps bigger than a pea. Add the sugar and cherries. Stir or toss to mix.

Add wet ingredients to the dry ingredients. Bring dough together gently with a wooden spoon. Turn dough out onto a lightly floured surface and knead it no more than 12 times. (12 is the magic number, so exceed at your own risk!) Pat dough into a round approximately 1/2 inch thick, and cut into 8 wedges. Place onto an ungreased baking sheet. Using a pastry brush, glaze wedges with a little bit of milk. Sprinkle generously with pearl sugar and/or brown sugar.

Bake for 10-15 minutes, or until golden. Cool on a rack.

Whisk together cherry juice and powdered sugar adding sugar until thick enough to drizzle. Top scones. Enjoy right away or place in an airtight container to bring to work or to eat for breakfast every day this week.