

Cherry-Rose Scones

Ingredients

- 2½ cups all-purpose flour
- ½ cup plus 2 tablespoons sugar, divided
- 2 teaspoons baking powder
- ½ teaspoon salt
- ½ cup cold unsalted butter, cubed
- 1 (3-ounce) package cold cream cheese, cubed
- 1 (2-ounce) package dehydrated cherries*, finely chopped
- ⅓ cup heavy cream
- 1 teaspoon rose water†
- ¼ teaspoon cherry extract
- ½ teaspoon vanilla extract

Instructions

- 1

Preheat oven to 375°. Line 2 baking sheets with parchment paper; set aside.

- 2

In a large bowl, combine flour, ½ cup sugar, baking powder, and salt. Using a pastry blender, cut in butter and cream cheese until mixture is crumbly. Add dehydrated cherries, and stir to combine. Combine cream, rose water, cherry extract, and vanilla extract. Add cream mixture to flour mixture, and stir just until dry ingredients are moistened.

- 3

On a lightly floured surface, roll dough to ¾-inch thickness. Using a 2-inch round cutter, cut scones. Place scones on prepared baking sheets, and sprinkle evenly with remaining sugar. Bake for 13 to 15 minutes, or until light golden brown.

Notes

- *For testing purposes our test kitchen used Organic Just Cherries, which can be purchased at specialty-foods stores or at justtomatoes.com.
- †Rose water can be purchased at Middle Eastern markets, specialty-foods stores, or at americanspice.com.
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