

Sour Cream Cherry Scones

Yield: 16 scones

2-1/2 cups all-purpose flour

1/2 cup sugar

2 teaspoons baking powder

1/2 teaspoon salt

1/2 cup butter, chopped

3/4 cup sour cream

1 large egg

1/2 teaspoon almond extract

2/3 cup dried cherries, coarsely chopped (or raisins, etc.)

Heat oven to 375°F. Place dry ingredients in food processor and swirl to mix. Add butter pieces and swirl into coarse crumbs. Combine sour cream, egg and almond extract and add to flour mixture; pulse. Add cherries and pulse. If dough sticks to side of container, add 2 tablespoons flour at a time until it pulls away from side. Turn dough onto lightly floured surface and knead together. Divide dough in half. Pat each half into 7-inch circle. Place circles 2 inches apart on large, lightly greased baking sheet. Score each half into 8 wedges; do not separate. Bake 25-30 minutes or until scones are lightly browned. Cool 15 minutes; separate scones.