

# Cherry Scones



5 from 2 votes

Traditional sweet scone recipe, jewelled with glace cherries.

Prep Time  
20 mins

Cook Time  
10 mins

Course: Snack    Cuisine: British, Scottish    Servings: 10 scones    Author: Baking with Granny

## Ingredients

- 450 g Self-raising Flour
- Pinch of Salt
- 2 tsp Baking Powder
- 50 g Caster Sugar
- 50 g Margarine or Butter
- 100 g Glacé Cherries (halved)
- 200 ml Milk
- 100 ml Plain Yoghurt (dairy, soya, coconut...)

## Instructions

1. Pre-heat your oven to 220°C (200°C for fan assisted oven or Gas Mark 7). Grease two baking sheets with a little butter and set aside.
2. Sift the flour, salt and baking powder into a large bowl, holding the sift up to allow some air into them.
3. Gently stir in the sugar.
4. Using the tips of your fingers, rub in the margarine/butter to the dry ingredients, again lifting as you do to allow air in. Continue until you have a sandy consistency.
5. Stir in the cherries and create a well in the middle.
6. Whisk the milk and yoghurt together before pouring into the well. Using your hands, gently bring the ingredients together to form a soft, slightly sticky dough.
7. Turn out onto a floured work surface and gently knead together, before stretching the dough to about 2cm thickness.
8. Using a cookie cutter of your choice, cut your scones out and place them onto your pre-greased baking sheets. The smaller your cutter the more scones you will get. Reform and stretch the dough as required to use all of the dough.
9. Leave your scones to rest on the tray for about 10 minutes before brushing the tops with some extra milk.
10. Bake in your pre-heated oven for 10 minutes. If you are making smaller scones, keep a close eye on them as you may need to reduce the baking time to suit.
11. Once cool enough to touch, transfer to a wire rack to cool completely or enjoy whilst still

warm.

## Notes

See our Top Tips above for more advice on getting the perfect scones.