

Chocolate-Cherry Scones



These scones are made with Amarena cherries, which refers to a variety of dark wild cherry from the Bologna and Modena regions of Italy. They are typically sold preserved in a sweet syrup. They have an intense sweet cherry flavor, and pair perfectly with chocolate.

Prep: 25 mins
Cook: 20 mins
Additional: 30 mins
Total: 1 hr 15 mins
Servings: 8
Yield: 8 servings



Ingredients

2 cups all-purpose flour
1/3 cup white sugar
2 teaspoons baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup cold butter, cubed
1 cup Amarena cherries in syrup, drained and halved (syrup reserved)
1/4 cup miniature semisweet chocolate chips
1/2 cup heavy cream
1 large egg
1 tablespoon heavy cream

Glaze:

1/4 cup powdered sugar
1 1/2 teaspoons milk

Directions

Step 1

Preheat the oven to 400 degrees F (200 degrees C). Line 2 baking sheets with parchment paper.

Step 2

Combine flour, sugar, baking powder, baking soda, and salt in the bowl of a food processor. Pulse 3 or 4 times to mix. Add butter and pulse until mixture resembles coarse crumbs, 20 to 25 times. Pour mixture into a large bowl. Fold in cherries and chocolate chips, making sure they are well coated with the dry ingredients.

Step 3

Mix together 1/2 cup heavy cream, egg, and 1 tablespoon cherry syrup together with a fork in a small bowl until well combined. Stir into flour mixture and mix just until slightly moistened.

Step 4

Turn dough out onto a well floured surface. Gather dough in a circle using floured hands, kneading only slightly to incorporate any remaining dry ingredients. Flatten dough into a 9-inch round disc; cut disc into 8 triangles. Transfer scones using a bench scraper onto the prepared baking sheets (4 scones per baking sheet). Brush scones with 1 tablespoon heavy cream.

Step 5

Bake in the preheated oven until light brown, 20 to 23 minutes. Remove from the oven and let cool completely, about 30 minutes.

Step 6

Mix powdered sugar and milk together in a small bowl. Transfer to a small resealable plastic bag. Snip one corner off of the bag with a pair of scissors, and drizzle glaze on cooled scones.

Cook's Note:

If you can't find Amarena cherries, you can use Maraschino cherries in their place.

Nutrition Facts

Per Serving: 392 calories; protein 4.8g; carbohydrates 49.5g; fat 20.3g; cholesterol 76.7mg; sodium 332.3mg.

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