

## Easy Cherry Almond Scones

from *The Ultimate Kids' Cookbook* by Tiffany Dahle, Page Street Publishing Co.

*From the author: "This was the first recipe my daughters learned to make all by themselves. The dough is the same even if you play with different flavor combinations. Our favorite part is painting the butter over the tops of the scones before we bake them."*

*PLAY WITH IT! What other flavors could you put into the 1-cup (237-ml) measuring cup instead of the dried cherries? How about a mix of chocolate chips and pecans? Dried peaches or dried blueberries—mixed with cinnamon chips or by themselves—are yummy, too!"*

Yield: 8 to 12 scones (you can make them smaller if you'd like to serve more children)

- 1½ cups all-purpose flour
- ¼ cup sugar, plus more for sprinkling
- 2 tsp baking powder
- Pinch of salt
- 1 cup dried cherries
- ½ cup almond slivers
- 1 cup heavy cream
- ¼ tsp. almond extract
- 2 tbsp. butter

### Hey kids, please get us started!

1. Set out a cookie sheet, and spray it with cooking spray so your scones won't stick. Ask your adult helper to preheat the oven to 375°F
2. Measure the flour and the sugar, and pour them into a large mixing bowl. Measure the baking powder and add it to the bowl. Add a pinch of salt to the bowl, and use your whisk to stir everything together.
3. Measure the dried cherries. You can decide if you think they are too big. Let your helper chop them up for you if you'd like them a little smaller.
4. Measure the almond slivers and add them with the cherries to the mixing bowl. Stir all the dry ingredients together so that the dried fruit is coated in flour. This helps make sure they don't all sink to the bottom of the scone when you bake them.
5. Measure the heavy cream into a liquid measuring cup. Stir the almond extract into the cream; then, pour the mixture into the mixing bowl. Gently stir the cream into the flour. The dough will quickly become very sticky. If it gets too hard to stir with your spatula, it is okay to use your hands to knead the dough. Keep working the dough until there is no more dry flour left in the bowl. You can use your spatula to help scrape up the dried bits at the bottom of the bowl.
6. Using a large spoon, scoop out a portion of dough and gently form it into a round shape with your hands. You should get 8-12 scones, total depending on how big you make them. Place the scones on the cookie sheet.

### Parents and Teachers, it's your turn!

1. Place the butter in a microwave safe bowl, and heat for 5 to 10 seconds until melted.

### Teamwork gets it done!

2. Using a pastry brush, paint the melted butter over the top of all the scones. If you don't have a brush, you can drizzle it and spread it using a spoon.
3. Sprinkle a little sugar over the top of each scone using pinches with your fingers.

Place the scones in the oven. Bake for 15 to 20 minutes until lightly toasted on the top. Yum!