

CHERRY VANILLA SCONES

The Cooks Next Door

3 c. flour
1/2 c. sugar
2 1/2 tsp. baking powder
1/2 tsp. baking soda
1/2 c. cold butter
1 c. vanilla yogurt or plain yogurt with 1 tsp. vanilla extract and 1 Tb. of agave nectar
1/4 c. milk
1 c. tart dried cherries, roughly chopped
2/3 c. vanilla chips or white chocolate chips

milk for brushing the tops
sugar for sprinkling

Preheat the oven to 400 degrees.

Combine the flour, sugar, baking powder, and soda in a large bowl. Cut in butter until the mixture resembles coarse crumbs.

Combine yogurt and milk. Stir into the flour mixture until moistened. Gently knead in the cherries and vanilla chips.

Pat the dough about 1/2-3/4 inches thick. Cut into desired shapes and place on a baking sheet. Brush tops with additional milk and sprinkle with a little sugar.

Bake for 20-25 minutes or until golden brown. Best served warm!