

Easy Cherry Almond Scones

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

1½ cups (150 g) all-purpose flour
¼ cup (48 g) sugar, plus more for sprinkling
2 tsp (8 g) baking powder
Pinch of salt
1 cup (120 g) dried cherries
⅓ cup (35 g) almond slivers
1 cup (240 ml) heavy cream
¼ tsp almond extract
2 tbsp (28 g) butter

Hey kids, please get us started!

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 (190°C, or gas mark 5).

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.

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.

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.

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.

Using a large spoon, scoop out a portion of dough and gently form it into a round scone shape with your hands. You should get 8 to 12 scones total depending on how big you make them. Place the scones on the cookie sheet.

Parents, it's your turn!

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

Teamwork gets it done!

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.

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.