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## White Chocolate/Cherry Almond Scones

2 c. flour  
1/3 c. sugar  
2 t. baking powder  
1/4 t. salt  
1/3 c. chilled butter, cut into pieces  
2/3 c. whipping cream  
1 egg lightly beaten  
1 t. almond extract  
1 t. vanilla  
1 c. dried cherries  
3/4 c. white chocolate chips  
Sliced almonds

Preheat oven to 325°

Combine first 4 ingredients. Cut in butter with pastry blender. Combine wet ingredients and mix into dry just until moistened. Add cherries and white chocolate chips. Mixture will be very sticky. Turn onto floured surface and knead 4 to 5 times with floured hands. Pat out to 1 inch thick and cut circles.\*\* Place on ungreased baking sheet. Brush tops with whipping cream and sprinkle with sliced almonds and raw sugar.

Bake for 18-22 minutes.

Serves 8.

\*\*I pat it out into a circle and score into 8 pieces/slices.