

## Cherry Scones with Lemon Glaze

Makes 12 scones

*Ingredients:*

- 1 ½ cups all-purpose flour
- 1 cup whole wheat flour
- ¼ granulated or light brown sugar
- 2 tsp baking powder
- 2 tsp baking soda
- ½ tsp salt
- 1 cup vanilla-flavored Greek yogurt
- 1 egg
- ¼ cup butter, melted
- Juice and zest of one lemon (about 2 tbsp juice and 2 tsp zest)
- ½ cup dried cherries (partially rehydrate in hot water for 3 or 4 minutes)
- Glaze (recipe follows)

Preheat oven to 400F. Lightly grease a large cookie sheet or line with parchment paper.

In a large bowl, mix together both flours. Remove ¼ cup of flour to use for dusting work surface later.

You will be left with 2 ¼ cups of flour in the bowl. Add the sugar, baking powder, baking soda, and salt. Mix well.

In a medium bowl, whisk together yogurt, egg, butter, lemon juice and zest. Pour wet ingredients into dry ingredients and mix until a soft dough forms. If dough is too stiff, add a couple of tablespoons of milk to soften. If too sticky, add some flour. Gently fold in cherries.

Turn dough out onto a lightly floured surface. Divide dough in half and form each half into a ball. Place both dough balls on the prepared cookie sheet. Pat each ball into a 1-inch-thick circle, about 6 to 7 inches in diameter. Using a large, sharp knife, cut each circle into 6 wedges, but do not separate them. Brush the tops with milk (helps with browning)

Bake scones for 16 to 18 minutes until puffed and golden. Transfer to a wire rack to cool while you make the glaze.

*Glaze:*

- ½ cup confectioner's sugar (aka icing sugar)
- 1 tbsp freshly squeezed lemon juice
- 1 tsp melted butter
- ½ tsp grated lemon zest

Combine ingredients in a small bowl and mix well until very smooth. Pull scones apart and drizzle glaze over them. The glaze will firm up if the scones are left to sit for a few minutes or you can eat them right away!