

Chocolate Cherry Chunk Scones

Scones have a tender, heavy crumb and a slightly crusty top. They are served at English tea in a wedge-shape.

Serves: 12

Preheat oven to 450°F

Prepare baking sheet with parchment paper

2-1/2 cups	all-purpose flour	6 tbsp	vegetable shortening
1/2 cup	cocoa powder	3/4 cup	whole milk
3-3/4 tsp	baking powder	2 large	eggs, slightly beaten
3 tbsp	granulated sugar	1/2 cup	chocolate chunks
1 tsp	salt	1/2 cup	cherries, pitted & chopped

1. In a bowl whisk the flour, cocoa powder, baking powder, sugar and salt. Set aside.
2. Add the shortening and blend in using a pastry blender, two forks, or a blending fork, until the mixture looks like fine breadcrumbs. Please be careful not to over mix.
3. Stir in the milk and about 3/4 of the beaten egg mixture, chocolate chunks and cherries. Reserve the remainder of the egg for the glaze. Mix only until the dry ingredients are moistened. Gather the dough into a ball and press so it holds together.
4. Lightly dust a surface with flour and the dough out onto the surface. Knead lightly about twelve times. Pat the dough into a circle 1/2-inch thick. Cut the dough into 18 "pie" shapes, Brush the reserved egg onto the top of the dough and sprinkle a little bit of sugar on top of the brushed egg. Place the scones 1-inch apart on the baking sheet and bake until golden brown, about 10-12 minutes. Serve hot.