



Cherry-and-Cream Baby Cakes

READY IN



45 min.

SERVINGS



24

CALORIES



138 kcal

DESSERT

Ingredients

- 0.8 teaspoon almond extract
- 1 tablespoon double-acting baking powder
- 0.3 cup butter cold cut into pieces
- 0.5 cup cherries dried coarsely chopped
- 2 cups flour all-purpose
- 0.3 teaspoon salt
- 0.5 cup semisweet chocolate mini-morsels
- 0.5 cup sugar
- 2 tablespoons sugar

- 0.8 cup whipping cream
- 1 tablespoon whipping cream

Equipment

- bowl
- baking sheet
- oven
- blender

Directions

- Combine first 4 ingredients in a bowl; cut butter into dry ingredients with a pastry blender until crumbly.
- Add 3/4 cup whipping cream and next 3 ingredients, stirring with a fork until dry ingredients are moistened. Knead dough in bowl 2 or 3 times to incorporate dry ingredients.
- Turn dough out onto a lightly floured surface; knead 3 or 4 times. Pat dough to 3/4" thickness; cut with a lightly floured 1 1/2" round cutter.
- Place scones on a lightly greased baking sheet. Chill 20 minutes.
- Brush scones with 1 tablespoon whipping cream, and sprinkle evenly with 2 tablespoons sugar.
- Bake at 375 for 18 to 20 minutes or until scones are golden.
- Serve warm.

Nutrition Facts



PROTEIN 5% **FAT 45.31%** **CARBS 49.69%**

Properties

Glycemic Index:14.88, Glycemic Load:9.49, Inflammation Score:-3, Nutrition Score:2.7699999950178%

Nutrients (% of daily need)

Calories: 137.59kcal (6.88%), Fat: 6.98g (10.74%), Saturated Fat: 4.29g (26.84%), Carbohydrates: 17.23g (5.74%), Net Carbohydrates: 16.42g (5.97%), Sugar: 8.08g (8.98%), Cholesterol: 16.11mg (5.37%), Sodium: 100.71mg (4.38%),

Alcohol: 0.04g (100%), Alcohol %: 0.16% (100%), Caffeine: 3.14mg (1.05%), Protein: 1.73g (3.47%), Manganese: 0.12mg (6%), Selenium: 4.14µg (5.92%), Vitamin A: 288.78IU (5.78%), Vitamin B1: 0.08mg (5.65%), Folate: 19.48µg (4.87%), Iron: 0.82mg (4.56%), Calcium: 41.63mg (4.16%), Vitamin B2: 0.07mg (4.15%), Phosphorus: 37.12mg (3.71%), Vitamin B3: 0.65mg (3.26%), Fiber: 0.81g (3.25%), Copper: 0.06mg (3.1%), Magnesium: 9.49mg (2.37%), Zinc: 0.19mg (1.28%), Vitamin E: 0.18mg (1.17%), Potassium: 40.63mg (1.16%)