



## Chocolate-Cherry Scones

READY IN



33 min.

SERVINGS



8

CALORIES



403 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

### Ingredients

- 1 tablespoon double-acting baking powder
- 0.5 cup butter cold cut into 1/2-inch cubes
- 0.3 cup cherries dried coarsely chopped
- 2 cups flour all-purpose
- 0.5 teaspoon salt
- 2 ounces bittersweet chocolate coarsely chopped
- 0.3 cup sugar
- 1 cup whipping cream divided

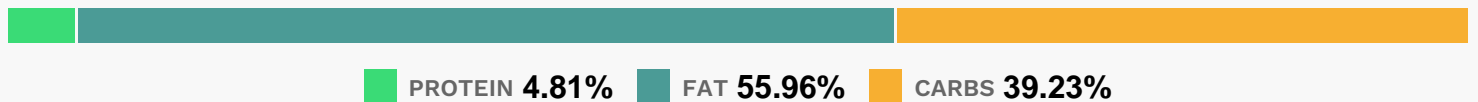
## Equipment

- bowl
- baking sheet
- oven
- blender
- wax paper

## Directions

- Preheat oven to 45
- Stir together first 4 ingredients in a large bowl.
- Cut butter into flour mixture with a pastry blender until crumbly and mixture resembles small peas. Freeze 5 minutes.
- Add 3/4 cup plus 2 Tbsp. cream, cherries, and chocolate, stirring just until dry ingredients are moistened.
- Turn dough out onto wax paper; gently press or pat dough into a 7-inch round (mixture will be crumbly).
- Cut round into 8 wedges.
- Place wedges 2 inches apart on a lightly greased baking sheet.
- Brush tops of wedges with remaining 2 Tbsp. cream just until moistened.
- Bake at 450 for 13 to 15 minutes or until golden.

## Nutrition Facts



## Properties

Glycemic Index:35.89, Glycemic Load:23.45, Inflammation Score:-6, Nutrition Score:7.9152174604976%

## Nutrients (% of daily need)

Calories: 402.58kcal (20.13%), Fat: 25.29g (38.91%), Saturated Fat: 15.74g (98.4%), Carbohydrates: 39.89g (13.3%), Net Carbohydrates: 38.12g (13.86%), Sugar: 13.84g (15.38%), Cholesterol: 64.55mg (21.52%), Sodium: 405.62mg

(17.64%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 6.1mg (2.03%), Protein: 4.89g (9.79%), Vitamin A: 929.88IU (18.6%), Selenium: 12.28µg (17.54%), Vitamin B1: 0.25mg (16.95%), Manganese: 0.31mg (15.41%), Folate: 58.8µg (14.7%), Vitamin B2: 0.22mg (12.95%), Calcium: 123.84mg (12.38%), Iron: 2.16mg (12.01%), Phosphorus: 105.7mg (10.57%), Vitamin B3: 1.93mg (9.65%), Fiber: 1.77g (7.08%), Copper: 0.14mg (6.88%), Magnesium: 22.12mg (5.53%), Vitamin E: 0.66mg (4.42%), Zinc: 0.49mg (3.28%), Vitamin D: 0.48µg (3.17%), Potassium: 105.79mg (3.02%), Vitamin B5: 0.25mg (2.5%), Vitamin K: 2.55µg (2.43%), Vitamin B12: 0.08µg (1.41%), Vitamin B6: 0.03mg (1.35%)