

Cherry Scones (from savynaturalista.com)

2 cups all-purpose flour

¼ cup sugar sub (I used stevia)

1 tablespoon baking powder

1/4 teaspoon salt

1/4 cup whipped butter, chilled

1 cup diced cherries

1/2 cup almond milk (more may be needed if dough becomes too dry)

1 egg

Recipe Directions: Preheat oven to 375 degrees. In a large bowl mix flour, sugar, baking powder, and salt. Cut butter into mixture until incorporated. Add cherries to flour mixture. In a medium bowl whisk milk and egg, and slowly pour into dry ingredients, stirring with rubber scraper until dough forms. Knead just until it comes together, 3 or 4 times. Divide dough in half. On lightly floured board, shape each half into a 6-inch round. Cut into 6 wedges. Place on baking sheet lined with parchment paper and bake in the oven for 20-minutes.