

Dried Cherry-White Chocolate Chunk Scones *(In the Aftermath)*

- 2 cups unbleached all-purpose flour 1/8 teaspoon salt
- 2 teaspoon baking powder
- 1/4 cup sugar
- 5-1/3 tablespoons very cold unsalted butter, cut into small pieces
- 1/2 cup chilled heavy cream
- 1 large egg
- 1 teaspoon vanilla
- 1/2 cup white chocolate chunks or chips
- 1/2 cup dried tart cherries (such as Montmorency)
- 1 large egg mixed with 1 Tablespoon water for an egg wash
- Bakers sparkling sugar*

1. Preheat oven to 425 degrees and prepare a baking sheet by lining it with a sheet of parchment.
2. In a large mixing bowl, stir together flour, salt, baking powder, and sugar. Using a pastry cutter, cut the cold butter into the dry ingredients until the butter is the size of tiny peas and evenly distributed.
3. In a small bowl, mix together the cream, egg, and vanilla with a fork until they are well blended.
4. Make a well in the center of the dry ingredients and pour the cream mixture into it. Using the blending fork, gently incorporate the flour into the liquid until barely mixed together.
5. Add the white chocolate and cherries and continue mixing with the fork only until the dough holds together. Knead dough lightly in the bowl for a couple of turns, then turn the dough out onto a floured cutting board or pastry cloth. (Note: It is important to keep from over mixing scone dough for a tender and crumbly scone.)
6. Pat the scone dough into an 8- or 9-inch circle that is approximately three-quarters of an inch thick. Transfer circle to prepared baking sheet.
7. On the baking sheet, cut the circle into 8 wedges using a sharp knife.
8. Brush the top of the scone circle lightly with the egg wash and sprinkle with sparkling sugar. Set in the preheated oven to bake for 15-18 minutes, or until golden brown all over without any wet spots on the surface.
9. Remove the baking pan to a cooling rack. Re-cut the scone wedges and gently separate these so there is at least an inch of space between each wedge. Return the baking sheet to the oven for an additional 2-3 minutes. Scones are done when there is no sign of wetness at the edges, or when a toothpick inserted into the center of one comes out fairly clean, with only a few crumbs sticking to it. Remove scones to a cooling rack and allow to cool and set a bit before eating.

*Sparkling sugar is a large crystal decorating sugar that will not melt when baked. It is available through baking supply stores.



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