



Sour Cherry Almond Scones

Professional bakers are very precise about measuring ingredients. Proof provided measurements in grams for accuracy. Conversions are listed for those without kitchen scales.

Ingredients

245 g (2 cups) all-purpose flour
9 g (2 t) baking powder
3 g (1/2 t) baking soda
3 g (1/2 t) kosher salt
60 g (1/2 cup) sugar
128 g (9 tbs) frozen butter
5 g (1 t) vanilla paste
1 large egg
110 g (1/4 cup) buttermilk, plus a little more for brushing
70 g (1/2 cup) dried sour cherries
40 g (1/4 cup) sliced almonds
Sanding sugar

Directions

1. Whisk flour, baking soda, baking powder, salt, and sugar together in a large bowl.
2. Incorporate frozen butter that you have grated with the large side of a cheese grater using your hands, gently.
3. Combine buttermilk, vanilla paste, and egg. Add to dry ingredients and mix until almost incorporated.
4. Add cherries and almonds and mix, folding dough onto itself just until no dry bits remain.
5. Shape into a rectangle on a well-floured surface. Cut crosswise into four equal rectangles. Cut each rectangle into two triangles.
6. Place scones on a baking sheet, not touching. Brush with buttermilk and sprinkle with sanding sugar.
7. Bake at 425° for 15-18 minutes, or until golden brown.

Proof Bakeshop is located at 100 Hurt Avenue, SW Atlanta, GA 30307.
For information about hours of operation and menus visit proofbakeshop.com.