



Canadian Maple Chocolate Cherry Red Fife Scones

Makes: about one dozen

Ingredients:

4 cups (1 L) Red Fife Flour
1 ½ tsp. (7 mL) baking powder
2 tsp. (10 mL) salt
1 1/2 cups (375 mL) butter, chilled and cubed
4 eggs
3/4 cup (175 mL) cream (35 per cent)
1/2 cup (125 mL) maple syrup
2 tsp. (10 mL) cider vinegar
1 cup (250 mL) chopped chocolate (76 per cent Cocoa)
1 cup (250 mL) chopped cherries (preferably frozen)

Procedure:

Whisk together all of the dry ingredients until combined. Cut the butter into small pieces and work into the flour by hand until the mixture resembles small peas.

Tip: You can do this step in a food processor on the pulse setting, but be careful not to over mix.

Whisk the eggs with the cream, maple syrup and vinegar. Make a well in the flour mixture and pour in the liquid. Add the chocolate and cherries. Fold gently until combined. Do not over mix. Scoop out the dough onto a baking sheet lined with parchment paper using a 1/2 cup (125 mL) scoop.

Bake at 325 °F (165 °C) for 30 to 40 minutes or until golden brown. Test centre for doneness using a toothpick.

While scones are still warm, you can drizzle with a little bit of maple syrup or sprinkle with maple sugar.

