**Chocolate Cherry Scones**

By: Simply Creative Rob Scott

-2 cups all-purpose flour

-1 tablespoon baking powder

-¼ teaspoon salt

--¼ cup granulated sugar

-1 cup half & half

-¼ cup butter, cut into 4 pieces

- ¼ cup chocolate chips

-1/4 cup dried Cherries

-1 medium egg

-½ teaspoon granulated sugar

* Preheat oven to 375F
* Grease a cookie sheet
* In a large bowl, stir together flour, baking powder, salt and sugar
* Using two knives, cut in cold butter and blend until mixture is crumbly.
* Add chocolate chips and Cherries to toss
* Slowly pour in half & half while mixing
* Mix vigorously for five seconds
* Roll dough out on a lightly floured board to a thickness of ¾ inch
* Cut into triangles
* Place scones on prepared cookie sheet about 2 inches apart
* Make egg wash by beating egg and sugar together
* Brush lightly on top of each scone
* Bake for 25 – 30 minutes or until slightly golden

Yield 6-8 large scones