

Cherry Scones



These fast and easy cherry scones are a flavor-packed and healthy way to enjoy Bella Viva Orchards' sweet and plump Dried Cherries, tasty Almond Flour and Sliced California Almonds. They have just the right amount of sweetness and flakiness and make a beautiful addition to your weekend brunch. They also make a nice weekday breakfast treat.

Total Time: 25-30 minutes

Yields: 10 Scones

Prep Time: 10

Cook Time: 15-20 min.

Ingredients:

2 cups packed down Almond Flour

1 heaping Tbs baking powder

½ tsp finely ground sea salt

¾ c to 1 cup sugar (to taste)

1 heaping cup of any Bella Viva Orchards Dried Cherries

2 medium oranges, zested and juiced

Up to 1 cup heavy cream

Raw sugar as garnish

Sliced Almonds as garnish

Additional heavy cream as garnish

Instructions:

Hydrate cherries with juice from two oranges. Mix all dry ingredients with orange zest.

Slowly pour cream over dry ingredient mixture and mix with spoon. Use only enough cream to hold dough together. Note: Almond flour usually needs less moisture, so use heavy cream sparingly until desired consistency is reached. Too much cream will result in flat scone.

Drain juice from cherries and discard juice. Add cherries to mixture. Scoop 1/3 cup mounds onto parchment-lined baking sheet. Press down lightly and evenly.

Brush w/ heavy cream and sprinkle with raw sugar and sliced almonds.

Bake at 350 for 20 to 25 minutes or until golden brown and sliced almonds toasted to fragrance.

Cool slightly and serve.