

DINNERLY



Warm Sugar-Glazed Scones with Dried Cherries & Chocolate Chips



30-40min



2 Servings

These tart cherry and chocolate chip-studded scones are breakfast, brunch, snack, dessert, any-time-of-the-day approved. We've got you covered! (2p-plan makes 4 scones; 4p-plan makes 8—nutrition reflects 1 scone)

WHAT WE SEND

- 6 oz yellow cake mix ^{2,1,3,4}
- 5 oz all-purpose flour ⁴
- 2 (3 oz) chocolate chips ^{1,3}
- 2 (1 oz) dried cherries
- 2 (2½ oz) confectioners' sugar

WHAT YOU NEED

- 8 Tbsps butter ¹
- kosher salt

TOOLS

- rimmed baking sheet

COOKING TIP

Letting the scones cool before icing in step 4 is crucial, otherwise your icing will melt right off.

ALLERGENS

Milk (1), Egg (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 850kcal, Fat 40g, Carbs 117g, Protein 7g

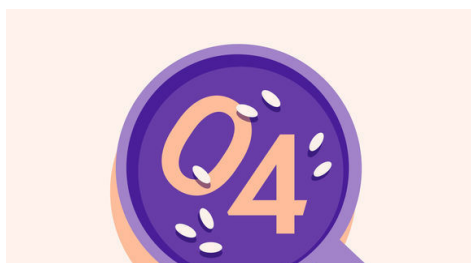


1. Start dough

Preheat oven to 400°F with a rack in the center.

In a medium bowl, whisk together **1¼ cups cake mix**, **1 cup flour**, and **½ teaspoon salt**.

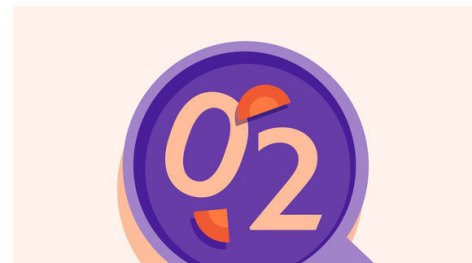
Cut **8 tablespoons cold butter** into ½-inch cubes. Add to flour mixture and use your fingers to rub together until butter is in pea-sized pieces.



4. Make icing & serve

Meanwhile, whisk together **½ cup confectioners' sugar** and **1 tablespoon water** in a small bowl.

Once **scones** are cool, drizzle with **icing** and serve. Enjoy!



2. Finish dough

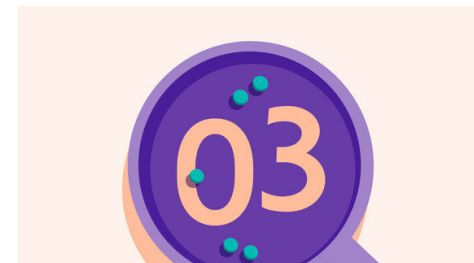
Add **chocolate chips** and **dried cherries** to **flour-butter mixture**, stirring to combine. Add **⅓ cup cold water** and use your hands to mix until dough comes together (it will have a sticky texture like cookie dough).

Sprinkle a work surface with **1 tablespoon flour**. Turn dough out onto surface and sprinkle with **1 tablespoon flour**.



5. ...

What were you expecting, more steps?



3. Form scones & bake

Pat **dough** into a 6x6-inch square (about 1 inch thick), then cut into 4 triangles. Using a spatula, transfer scones to a rimmed baking sheet, spaced at least 2 inches apart.

Bake on center oven rack until golden-brown on top and bottom and a toothpick stuck into the center comes out clean, 18–20 minutes. Transfer to a wire rack or plate to cool.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!