

## Dried Cherry Scones Gift

*A nice gift idea for a friend for Valentine's Day or just for you!*

### Ingredients for Mix:

2 Cups flour	1 egg
3 Tablespoons sugar	1/3 cup half and half
1 Tablespoon baking powder	½ cup dried Cherries
¼ teaspoon salt	1 2-oz. bottle brandy or apricot nectar
6 Tablespoons shortening	A little extra sugar and half and half for the scone tops
¼ cup chopped pecans, toasted	

**For Mix:** Stir together the dry ingredients. Cut in shortening until mixture resembles coarse crumbs. Add pecans and toss to mix. Store airtight. (Mix may be stored up to 6 weeks at room temperature or up to 6 months in the freezer).

### To prepare scones:

Soak dried cherries in apricot nectar or brandy for 15 minutes. Place scone mix in bowl, and make a well in the center. Mix egg and half and half. Add egg and cherry mixtures to scone mix and using a fork stir until moistened. Turn dough onto a floured surface and knead 12-15 gentle strokes. Form into a 7" circle and cut into 8 wedges. Place 1" apart on an ungreased baking sheet. Brush tops with half and half and sprinkle with sugar. Bake in a preheated 400-degree oven for 12 – 15 minutes. Cool on rack for 5 minutes and serve warm with Maple Nut Butter. Makes 8.

**For Gift:** Place 1 recipe scone mix in a 2-quart plastic bag. Package the dried cherries in another bag. Tie bags with ribbons if desired. Pack in a pretty box or basket along with the brandy or apricot nectar, a recipe of baked scones and a container of Maple-Nut Butter. **Be sure to include recipes.**

### Maple Nut Butter

In a small bowl combine ½ cup chopped toasted pecans, ½ cup softened butter, and 1 teaspoon maple syrup. Chill if not using immediately but soften to room temperature before using. Makes 16 1-Tablespoon servings.

*Adapted from Christmas Ideas Magazine (2000)*