



Ginger Cherry Pecan Scones

Pecans, ginger and cherries, not to mention the butter! Make 16 mini scones because they'll be coming back for more.

Yield: 6 large, 8 medium or 16 small scones

Ingredients

- 1 bag [Pamela's Biscuit & Scone Mix](#)
- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ cup butter or butter alternative, cut in $\frac{1}{2}$ " pieces, well chilled
- 1 cup milk, soy, rice, or almond milk
- $\frac{1}{2}$ cup dried cherries, rough chopped
- $\frac{1}{2}$ cup chopped pecans
- 1.5 oz crystallized ginger, finely chopped

Directions

Place rack in top third of oven and pre-heat oven to 375°. In the bowl of stand mixer whisk together Biscuit & Scone Mix and sugar. Using paddle attachment or pastry blender, cut in butter until pea-sized crumbs are formed. Add milk, cherries, pecans and ginger; mix until just incorporated.

Scoop onto a piece of greased parchment or plastic wrap and gently form into a round 1" to 1½" high. Cut with greased knife into 6 or 8 wedges and place on greased or parchment covered cookie sheet. Brush with milk and sprinkle with sugar before baking. Bake 20 to 24 minutes until cracked and just starting to brown.

Chef's Note: If making scones for a crowd, divide dough in half and pat into two rounds 1 to 1½" high and cut each into 8 wedges. Brush with milk and sprinkle with sugar, bake 15 to 20 minutes until cracked and just starting to brown.

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