

# Cherry Scones with Lemon Verbena Honey Butter

Makes 6 to 8 Scones

## LEMON VERBENA HONEY BUTTER

1/2 cup (1stick) butter, softened  
2 Tablespoons honey  
Zest of 1 lemon  
1 teaspoon finely chopped  
lemon verbena leaves  
Pinch of salt



## SCONES

2 cups all-purpose flour  
1/4 cup sugar  
2 teaspoons baking powder  
1/8 teaspoon salt  
1/3 cup unsalted butter, chilled and  
cut into cubes  
1 cup coarsely chopped dried cherries

1/2 cup heavy cream  
1 egg  
1 1/2 teaspoons pure vanilla extract  
egg wash for glaze  
1/3 cup sliced almonds  
sugar for sprinkling

Equipment Needed: One large bowl, one small bowl, a large baking sheet, a wire rack

To prepare the butter, blend the butter and honey in a small bowl. Add the lemon zest, lemon verbena and salt and mix well. Store, covered in the refrigerator until serving time.

To prepare the scones, preheat the oven to 425 degrees. Mix the flour, 1/4 cup sugar, the baking powder and salt in a large bowl. Cut into cubes the butter until the mixture resembles coarse crumbs. Stir in the dried cherries. Whisk the cream, egg and vanilla in a small bowl. Add to the flour mixture and stir to combine. Knead lightly on a floured surface a few times. Pat into a circle 1 inch thick. Cut into six to eight wedges using a sharp knife. Place the wedges on a baking sheet lined with baking parchment. Brush with egg wash. Sprinkle with almonds and sugar. Bake for 13 to 15 minutes or until light brown. Remove from the pan to a wire rack to cool. Serve with the lemon verbena honey butter.

Note: Scones should be baked in a hot oven, so the dough sets quickly, and the scones are light. Do not overmix or the scones will be tough.

Source: *Herbal Cookery From the Kitchens and Gardens of the St. Louis Herb Society*, The St. Louis Herb Society, 2009, page 60.