

Cherry Almond Scones

By Yossy Arefi

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Total Time 45 minutes

Prep Time 10 minutes

Cook Time 35 minutes

Rating ★★★★★ (101)



Linda Xiao for The New York Times. Food Stylist: Yossy Arefi.

All you need is a bowl and a baking sheet to make these buttery, fruit-filled scones (no rolling pin required!). Bringing the dough together with a fork and then gently folding it in half helps to avoid overmixing while creating tender, flaky layers. Toasty almonds and a sprinkle of sugar give these scones a crisp exterior, while cherries provide pops of sweetness and color. Fresh or frozen cherries work equally well, so you can make them any time of year.

INGREDIENTS

Yield: 8 scones

- 2 cups/256 grams all-purpose flour, plus more for dusting
- $\frac{3}{4}$ cup/84 grams almond flour
- $\frac{1}{2}$ cup/45 grams sliced almonds, plus more for garnish
- $\frac{1}{4}$ cup/50 grams granulated sugar, plus 1 tablespoon for garnish
- 1 tablespoon baking powder
- $\frac{3}{4}$ teaspoon kosher salt (such as Diamond Crystal)
- $\frac{1}{2}$ cup/113 grams cold unsalted butter, cut into small cubes
- 1 cup/150 grams fresh or frozen pitted cherries, roughly chopped (see Tip)
- 1 cup cold heavy cream, plus more for brushing
- 1 teaspoon vanilla extract

PREPARATION

Step 1

Heat oven to 400 degrees and line a baking sheet with parchment paper.

Step 2

In a large bowl, combine the all-purpose flour, almond flour, sliced almonds, sugar, baking powder and salt. Stir to combine.

Step 3

Add the butter to the bowl and toss to coat in flour. Use your fingers to work the butter into the flour until the size of small peas. Add the cherries and stir to combine. Make a well in the center of the mixture and add the cream, vanilla extract and almond extract. Use a fork to gently stir the mixture into a very shaggy dough. (It's OK if there are a few loose, floury pieces of dough.)

Step 4

Dump the dough out onto a lightly floured surface and pat it into a 1-inch-thick rectangle. Fold the dough in half, then pat it into a 1-inch-thick rectangle and fold it one more time. Pat the dough into

1 teaspoon almond extract

a circle about 7 inches wide and 1 inch thick, and cut into 8 wedges. Transfer the dough to the prepared baking sheet, brush the tops with a bit of cream and sprinkle with sugar and sliced almonds.

Step 5

Bake until golden brown and cooked through, 18 to 22 minutes. Serve warm. (These are best the first day, but you can store any leftover scones in an airtight container for a day.)

TIP

If using frozen cherries, be sure to chop them while still frozen and add them immediately to the flour-butter mixture; otherwise they tend to release too much liquid into the dough as they thaw.

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