**Cherry Scones**

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*You’ll need:*

* 1 can cherries, or 1 cup stewed cherries, with stones removed
* 2 cups self-raising flour
* 2 dessertspoons butter or margarine
* half a cup cherry juice
* half a cup cream or buttermilk OR
* 1 full cup cherry juice

*Method:*

Turn the oven onto hot (275°C) NOW.

Rub the butter into the flour, add other ingredients and roll the dough out on a board sprinkled with flour till it's smooth.

Cut into rounds with an upturned glass or cookie cutter if you have one (a heart shaped one if you want to go all romantic).

Place scones in a greased pan, just touching.

Brush them with a little milk ̶ if you don't have a pastry brush the tips of your fingers will do.

Now place the pan on a baking tray, so the bottoms don't get too hard before the tops are brown.

Bake for 15 minutes.

Take them out of the oven and cover AT ONCE with a clean tea towel.

Leave for ten minutes. This will give them that lovely soft scone-like texture.

Eat hot with butter or jam and cream, or toast them for breakfast or reheat in the microwave (though they won't be as good reheated).