

## Ingredients and Tools:

$\frac{3}{4}$  cup milk  
1 Tablespoon vinegar  
1 large egg  
3 tablespoons brown sugar  
1 teaspoon vanilla  
2  $\frac{1}{4}$  cups flour  
1 tablespoon baking powder  
 $\frac{1}{2}$  teaspoon baking soda  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{3}{4}$  stick (6 tablespoons) cold unsalted butter, cut into bits  
 $\frac{1}{2}$  cup dried cherries (available at specialty food shop) OR raisins OR mini-chocolate chips  
granulated sugar for sprinkling

4 large egg yolks  
2 large eggs  
 $\frac{3}{4}$  cup sugar  
 $\frac{1}{2}$  cup lemon juice

Wet and dry measuring cups/spoons  
Large bowl  
Wooden spoon  
Rubber spatula  
Medium microwaveable bowl  
Cutting board  
Knife  
Cookie sheet  
Parchment paper  
2-quart pan  
Whisk  
Sieve/strainer  
Medium bowl

Kathy's Just Desserts, Inc. dba KITCHEN WIZARDS

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### ***DRIED CHERRY BUTTERMILK SCONES***

1/2 cup buttermilk plus 1/4 cup for brushing the scones

1 large egg

3 tablespoons light brown sugar

1 teaspoon vanilla

2 1/4 cups flour

1 tablespoon baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

3/4 stick (6 tablespoons) cold unsalted butter, cut into bits

1/2 cup dried sour cherries (available at specialty food shops)

granulated sugar for sprinkling

In a bowl whisk together 1/2 cup of the buttermilk, the egg, the brown sugar, and the vanilla until the mixture is combined well. In another bowl stir together the flour, the baking powder, the baking soda, and the salt and blend in the butter until the mixture resembles coarse meal. Stir in the cherries and the buttermilk mixture with a fork until the mixture just forms a sticky but manageable dough. Knead the dough gently for 30 seconds on a lightly floured surface, pat it into a 3/4-inch-thick round, and cut it into 8 wedges. On an ungreased baking sheet brush the wedges with the remaining 1/4 cup buttermilk and sprinkle them with the granulated sugar. Bake the scones in the middle of a preheated 400°F. oven for 15 to 18 minutes, or until they are golden. Makes 8 scones. - Gourmet - March 1990

### ***LEMON CURD***

4 large egg yolks

2 large eggs

3/4 cup sugar

1/2 cup lemon juice

Whisk egg yolks, eggs, sugar, and lemon juice to blend in the top of a double boiler over barely simmering water. Whisk constantly until mixture thickens - about 6 minutes. Refrigerate overnight.

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