

Russell Stover

# Joy Bites™ Chocolate Almond Cherry Scone

The combination of Almonds,  
Cherries and Dark Chocolate make  
a stupendous scone.

More recipes at [russellstover.com](http://russellstover.com)



## INGREDIENTS

### Scone

- 1 1/2 cups almond flour
- 3 tbsp sugar substitute
- 1/4 tsp baking powder
- 1/4 tsp sea salt
- 1/4 cup cocoa powder
- 1 large egg, at room temperature
- 2 tbsp butter, melted
- 1/2 tsp almond extract
- 1/2 cup cherries, pitted and chopped
- 1/2 [Russell Stover Roasted Almonds in Dark Chocolate Joy Bites bar](#), chopped
- 1/4 cup sliced toasted almonds

### Glaze

- 1/4 cup sugar-free confectioners sugar
- 1 1/2 tbsp half & half

## INSTRUCTIONS

Preheat the oven to 350 degrees. Line a baking sheet with parchment paper.

In medium bowl, mix together almond flour, sugar substitute, baking powder, sea salt, and cocoa powder until well combined.

Add eggs, butter, and almond extract. Mix until well incorporated. Gently fold in cherries and chopped Joy Bites bar.

Place dough on prepared baking sheet and form into a 1/2-inch-thick round. Cut round into quarters and pull them about 1/2 inch apart on the baking sheet.

Bake for 20 to 25 minutes, until slightly firm to the touch. Allow to cool on baking sheet.

In a small bowl, mix together the sugar-free confectioners sugar and half & half.

Drizzle scones with glaze and top with sliced almonds.

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Makes 6 scones