

Cranberry Orange Scones

Ingredients

2 c Flour
3 T Sugar (plus more for sprinkling
on top)
2 t Baking Powder
1/2 t Salt
1/4 c Butter
1/2 c Heavy Cream
1 Egg
1 c Dried Cranberries
2 t Orange Zest (from 1 orange)

Instructions

- 1.Preheat oven to 425°F. Place parchment paper on a cookie sheet.
- 2.Combine flour, sugar, baking powder, and salt in a large mixing bowl. Work butter into dry ingredients until butter is the size of small peas using a pastry blender or fork.
- 3.Add cream and egg, mixing with your hands just until dry ingredients are moist. Add cranberries and orange zest until just combined.
- 4.Turn dough onto a lightly floured surface and gather into a ball. Pat into a circle 3/4-inch thick; cut into 8 wedges. Place on cookie sheet. Sprinkle tops of each with sugar.
- 5.Bake 12 minutes or until golden brown.