

Cranberry Scones

Oscar · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

12

Description

A quick basic scone recipe with traditional holiday ingredients great treat for Christmas morning Serve warm with butter and tea

Ingredients

- - 2 cups all-purpose flour - $\frac{1}{4}$ cup packed brown sugar - 1 tablespoon baking powder - $\frac{1}{4}$ teaspoon ground nutmeg - $\frac{1}{4}$ teaspoon salt - $\frac{1}{4}$ cup butter
- chilled and diced - 1 cup fresh cranberries
- roughly chopped - $\frac{1}{2}$ cup white sugar - 1 grated zest of one orange - $\frac{1}{2}$ cup chopped walnuts - $\frac{3}{4}$ cup half-and-half cream - 1 egg

Instructions

1. Preheat oven to 375 degrees F (190 degrees C). In a large bowl
2. stir together flour
3. brown sugar
4. baking powder
5. nutmeg and salt. Cut in butter until mixture resembles coarse crumbs. In a separate bowl
6. toss cranberries with sugar; add to flour mixture along with orange peel and nuts. Mix lightly. In another bowl
7. beat together cream and egg; slowly pour into dry ingredients
8. mixing with rubber scraper until dough forms. Knead dough 4 or 5 times
9. being careful not to over handle. Divide dough in half. Turn out onto lightly floured surface. Shape each half into a 6 inch circle. Cut each circle into 6 wedges. Place scones on lightly greased baking sheets. Bake in preheated oven until golden brown
10. about 20 minutes.