

Breads & Buns

Buttermilk Cranberry Scones

Who's Favorite

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Karl Hans Burndorfer - Nancy was putting on a RS Tea party and started experimenting with lots of scone recipies. This was my favorite out of the bunch. Nancy servered these with Clotted Cream. This added a nice touch.



Prep time 30 minutes
Bake time 13-15 minutes
Preheat oven to 425°F
Makes 12

Scones are simple to make, especially if you already know [how to make biscuits from scratch](#). The key is to keep the ingredients cold and work quickly. Read completely through the recipe before starting and make sure you have all your ingredients and tools ready and nearby. And make sure you start preheating the oven as soon as you start thinking about making these.

2	cups	Flour (all purpose)
¼	cup	Sugar
1½	tsp.	Baking Powder
¼	tsp.	Baking Soda

½	tsp.	Salt
½	cup	Butter (unsalted, small chunks)
½	cup	Buttermilk
1	large	Egg
1/3	cup	Cranberries (sweetened & dried, chopped fine)
2	tsp.	Lemon Zest (finely grated)
¼	cup	Heavy Cream

Scone

In a medium bowl, whisk or sift together flour, sugar, baking powder, soda and salt. Add butter chunks and toss lightly with flour; place bowl in fridge.

In a small bowl, whisk together egg, buttermilk, and lemon zest; place bowl in fridge.

Get organized: measure out and chop the cranberries; set aside. Line a baking sheet with parchment or a silpat; set aside. Lightly dust a counter top with flour. Pour a little bit of heavy cream in a bowl and have a pastry brush handy. Remove bowls of flour and buttermilk from fridge. Cut butter into flour with a pastry blender or rub together with your fingertips until it resembles coarse crumbs. Add cranberries and stir to combine.

Add buttermilk mixture all at once to flour mixture and stir until the mixture clumps together. Dump mixture out onto floured counter top and, with floured hands, gather into a ball and knead once or twice to combine everything. Pat into a circle about ½ inch thick. Cut into 8 slices, like a pie, or cut with biscuit or cookie cutters into whatever shape you prefer. Put scones on lined baking sheet and brush lightly with heavy cream (optional).

Bake in a preheated 425 degree oven for 13-15 minutes until lightly browned. Remove to cooling rack.

Brushing the scones with heavy cream is optional, but will add a nice shine to the tops.

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Optional Lemon Glaze

½	cup	Sugar (powdered)
2	tsp.	Lemon Juice

Glaze

Combine about ½ cup powdered sugar with a couple teaspoons of fresh lemon juice and whisk to combine. Adjust sugar/juice amounts to get the consistency you prefer.

Drizzle glaze over cooled scones.
