

Class 34

Scones with Cranberry

Ingredients: 2 tbsp. (30 mL) lemon juice

1 cup (250 mL) milk

2 3/4 cups (675 mL) all-purpose flour (approx.)

1/2 cup (125 mL) granulated sugar

1 tbsp. (15 mL) baking powder

1/4 tsp (1 mL) each, baking soda and salt

1/2 cup (125 mL) cold butter, cut into cubes

1 cup (250 mL) fresh or frozen cranberries, cut in half if large

Topping: 2 tsp (10 mL) milk

2 tsp (10 mL) granulated sugar

Directions: Preheat oven to 425°F (220°C). Line 1 or 2, large baking sheets with parchment paper. In glass measuring cup or a bowl, stir lemon juice into milk; set aside. In a large bowl, combine 2-3/4 cups (675 mL) flour, sugar, baking powder, baking soda and salt. Using pastry blender or two knives, cut in butter until mixture is crumbly. Pour in milk mixture; stir with a fork until a soft, sticky dough forms. Turn out onto a floured surface and, with floured hands, gently knead in cranberries, trying to not crush them and adding more flour to prevent sticking as necessary, until dough comes together and cranberries are dispersed. Pat out to a 9-inch (23 cm) circle; cut into 12 wedges. Place on prepared baking sheet, at least 1-inch (2.5 cm) apart.

Topping:

Brush tops of scones with milk and sprinkle with sugar. Bake for 15 to 20 min, switching pans on racks halfway if using 2 sheets, or until puffed and golden. Let cool for at least 10 min before serving.