

Cranberry Citrus Scones

This recipe is easy to make and comes together quickly. Flavor these scones with either lemon or orange emulsion - or a combination of each - whichever you prefer. Delicious served warm with jam & a dollop of whipped cream!

Ingredients

2 cups all-purpose flour
1 tablespoon baking powder
3 tablespoons sugar
1/2 teaspoon salt
5 tablespoons cold, unsalted butter, cut into small pieces
1/2 cup dried cranberries
1 teaspoon LorAnn Lemon or Orange Bakery Emulsion
1 cup heavy cream



Directions

1. Preheat oven to 425°F.
2. In the bowl of a food processor fitted with the metal blade, combine the flour, baking powder, sugar and salt. Pulse a few times to combine.
3. Distribute the butter evenly over the dry ingredients and pulse about 12 - 15 times until mixture resembles coarse meal (do not over-process).
4. Transfer dough to a large bowl and add emulsion and cream. Mix with a rubber spatula just until dough begins to form.
5. Transfer dough to a flat surface and knead briefly to mix in all flour. Dough should be slightly sticky.
6. Pat dough into a 1" thick round. Cut out rounds with a biscuit cutter. gently push scraps together to punch out more rounds. Alternatively, cut original dough round with a knife into 8 wedges.
7. Place on an un-greased cookie sheet. Bake on middle rack of oven for 11- 14 minutes or until lightly browned. Do not overbake.

Serve warm or at room temperature. To re-heat, place in a 300°F. for about 5 minutes.

Makes 8 scones

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