



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Cranberry Scones –

2 cups all purpose flour

5 tbl. sugar, plus 1 tbl. for topping

1 tbl. baking powder

½ tsp. salt

6 tbl. chilled unsalted butter, cut into small pieces

2/3 cup half-and-half, plus 1 tbl.

½ cup halved fresh cranberries, drained on paper towels

1. Preheat oven to 420°. In a bowl, whisk together flour, 5 tbl. sugar, baking powder and salt. Cut in butter with a pastry blender or two knives until mixture resembles coarse crumbs. Stir in 2/3 cup half-and-half until just moistened. Gently fold in cranberries.

2. On a lightly floured surface, knead dough gently, 5 – 10 times. Pat into a 1-inch-thick round. Cut into 8 wedges; place on a baking sheet, 2 inches apart. Brush tops with remaining tbl. half-and half; sprinkle with remaining tbl. sugar. Bake until golden brown, 12 – 15 minutes. Let cool on a wire rack.

Credit: Everyday Food