

The Best Cranberry Scones

Ingredients:

1 tsp lemon rind (you can also use rehydrated dried lemon rind)

2 tbsp lemon juice

1 cup milk

2 $\frac{1}{2}$ - $\frac{3}{4}$ cups all-purpose flour

$\frac{1}{2}$ cup granulated sugar

1 tbsp baking powder

$\frac{1}{4}$ tsp each, baking soda and salt

$\frac{1}{2}$ cup cold butter, cut into cubes

1 cup fresh or frozen cranberries, cut in half if large

Preparation:

Preheat oven to 425 degrees F. Line 1 large baking sheet with parchment paper.

In glass measuring cup or bowl, stir lemon juice and lemon rind into milk; set aside. In a large bowl, combine 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 soft, sticky dough forms.

Turn out onto a floured surface and, with floured hands, gently knead in cranberries, trying not to crush them and adding more flour to prevent sticking as necessary, until dough comes together and cranberries are dispersed. Pat out a 9 inch circle; cut into 12 wedges. Place on prepared baking sheet, at least 1 inch apart.

Note: The less you handle the dough the lighter texture the scones will be.

Topping:

Brush tops of scones with milk, cream or half and half then sprinkle with sugar. Bake for 15- 20 minutes until puffed and golden. Let cool for at least 10 minutes before serving.

Tips:

Use other fresh, in-season berries or fruits. Decrease flour and sugar slightly and replace with blueberries, raspberries, blackberries, halved or quartered cherries, chopped apricots, peaches or mixture of your favorites.