

Cranberry Orange Scones

Makes: 24 small scones

Ingredients:

- 2 cups all purpose flour
- 1/3 cup sugar
- 1 tsp baking powder
- ¼ tsp baking soda
- ½ tsp salt
- 8 Tbsp butter, chilled (1/2 cup or two sticks)
- ½ cup dried cranberries
- ½ yogurt or sour cream
- 1 large egg
- 1 tsp orange zest



Method:

- Preheat oven to 400 degrees F
- In food processor pulse dry ingredients: flour, sugar, salt, etc.
- Cut in chilled butter chunks and pulse processor until coarse meal
- Mix egg & yogurt in a large mixing bowl.
- Add dry mix to yogurt mixture slowly. Fold in cranberries.
- Once dough comes together (it will be sticky), knead a few times to combine.
- Roll onto a well-floured surface.
- Roll to about ½" thickness and cut out to desired shape.
- Bake 12-15 min or until scones rises and just starts to brown on edges.



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