

featured recipe



Cranberry Orange Scones

{makes 16 scones}

Once in a while, we like to share one of our most requested recipes. Treat your family to a homemade Cranberry Orange Scone this weekend!

4 cups all-purpose flour

3 T granulated sugar

2 t baking powder

$\frac{1}{4}$ t salt

$\frac{1}{2}$ pound (2 sticks) cold unsalted butter, diced

Grated zest of 2 oranges

2 eggs

1 cup plus 2 tbsp buttermilk

1½ cups dried cranberries

Raw or granulated sugar

Jam for serving (optional)

Whipped cream for serving (optional)

1. Combine the flour, granulated sugar, baking powder, baking soda and salt in a large bowl; mix well. With a pastry blender or your fingers, cut in the butter and orange zest until the mixture resembles fine granules.
2. Whisk together the eggs and buttermilk in a small bowl. Pour over the dry ingredients and sprinkle on the currants. Stir just until the ingredients come together and a soft dough forms. (Be careful not to overmix the dough or your scones will be tough.)
3. Divide the dough into 16 mounds and place them 1 inch apart on an ungreased baking sheet. Sprinkle the mounds with a little of the raw sugar, cover and refrigerate for 15 minutes or up to overnight.
4. Meanwhile, preheat the oven to 375°
5. Bake the chilled scones until lightly browned on top, about twenty minutes. Cool on a rack. Serve at room temperature. The scones are best if eaten the day they are made.