Classy Chef, LLC
Chef Annmarie Chelius
Email: classychef@gmail.com

Recipe: Cranberry Scones

Yield: 12-16

Oven Temp: 350 degrees

Ingredients:

1 stick unsalted butter

1 and ½ cup cake flour

3 cups all purpose flour

1 tsp salt

¼ cup sugar

1 cup dried cranberries (soak in hot water)

2 T Baking Powder

1 T Pumpkin Pie Spice

1 T vanilla

2 cups buttermilk

2 large eggs

Method: Combine flours, salt, pie spice, baking powder and sugar. Work in butter by hand until it resembles a course meal. Combine egg, vanilla and buttermilk. Add to flour mixture and combine until you reach a stage known as “shaggy mass”. Add the cranberries. Place on lightly floured cookie sheet and cover with saran wrap. Refrigerate for 1 hour. Return dough to lightly floured work station and roll out to 1 inch in thickness. Use a cutter and cut the scones. Place on a cookie sheet lined with wax paper or parchment. Scones should be placed 2 inches apart. Bake at 350 degrees until done.

Note: Scones should be removed from the oven when the bottoms are barely colored.

Serve with butter, jam, clotted cream.

Combine flours, salt, sugar and baking powder. Work in butter until mixture is course.