



Spiced Cranberry-Orange Scones

Ingredients:

1/2 cup chopped cranberries (fresh/frozen not dried)
1/4 cup + 2 Tbsp granulated sugar
2 cups flour (I do 1/2 white & 1/2 whole wheat)
2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1/4 tsp. ginger
1/2 cup butter (cut into 1/2" cubes)
2 large eggs
2 Tbsp. orange juice
1 tsp. vanilla extract
2 Tbsp. orange zest

Method:

Mix cranberries & 2 Tbsp of sugar
Mix together flour, baking powder, spices and salt
Cut butter into flour mix, until crumbly
Add, orange juice, eggs, vanilla and orange zest to cranberries
Add flour mix to cranberries
Knead until evenly mixed.
Pat into 9" circle and cut into wedges
Bake at 325 for 20 minutes, or until golden

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