

# Cranberry/Orange Scones

Linda Anderson, October Bus Trip to NY Gardens

This recipe produces a soft, crumbly scone. I made three round “patties” of the dough in order to make smaller scones.

Mix in bowl and set aside:

2 C. flour  
1/2 C. sugar  
2 1/2 t. baking powder  
cinnamon  
a shake of salt

Grate in cuisinart or with a grater:

1 stick of FROZEN butter

Mix in another bowl”

1/2 C. cream (heavy or half/half)  
1 egg  
1 t. vanilla

1 C. of dried cranberries or more?

Sequence:

Mix grated butter into bowl of dry ingredients  
Add cream, egg vanilla mixture

Place parchment paper on a cookie sheet

With floured hands pat dough into 3 circles and place on parchment paper  
Cut circles into 6 or 8 triangles before baking.

Bake in 400 degree oven on medium low rack for 20 minutes or so (slightly brown)  
Do not overbake.

Drizzle a glaze on baked scones:

Glaze  
1 scant C. of powdered sugar  
3 T. cream  
1/4 t. vanilla  
Orange zest and some orange juice

Note: The Weeders road trip to Wave Hill and the High Line, October 2015