

PECAN & CRANBERRY SCONES

Ingredients:

¾ cup milk
1 teaspoon white vinegar
2 cups all-purpose flour
¼ cup white sugar
2 teaspoons baking powder
½ teaspoon baking soda
½ teaspoon salt
½ teaspoon grated nutmeg
½ cup butter, chilled and cut into small pieces
1 cup dried cranberries
½ cup chopped pecans
1 egg white, beaten

GLAZE

1 ½ cups confectioners' sugar
2 tablespoons milk

Directions:

Step 1

Preheat oven to 425 degrees F (220 degrees C). Line a baking sheet with parchment paper.

Step 2

Combine ¾ cup milk and vinegar in a bowl; let stand until milk is curdled, about 5 minutes.

Step 3

Combine flour, sugar, baking powder, baking soda, salt, and nutmeg in a large bowl; cut in butter with a pastry blender. Smooth remaining butter clumps with hands; stir in milk mixture, cranberries, and pecans. Knead until dough comes together in a ball.

Step 4

Place dough onto a floured work surface. Roll out with a rolling pin to 1.8cm thickness. Cut into long, 2-inch wide strips with a sharp knife; cut strips into triangles. Transfer to the baking sheet. Brush tops with egg white.

Step 5

Bake in the preheated oven until tops are golden brown, about 15 minutes.

Step 6

Combine confectioners' sugar and 2 tablespoons milk in a small bowl; mix until combined. Drizzle over scones.

#anytimebubbly

Secret Sunday Brunch in partnership with Pierre Jourdan

