

# PECAN & CRANBERRY SCONES

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## 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

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Secret Sunday Brunch in partnership with Pierre Jourdan

