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CRANBERRY SCONES

Serves 8; Prep time: 15 minutes; Total time: 30 minutes

We used cranberries instead of currants in these traditional, crumbly British scones for an irresistible winter treat. Try them for breakfast or with afternoon tea.

- 2 cups all-purpose flour, plus more for work surface
- 5 tablespoons sugar, plus 1 tablespoon for topping
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 6 tablespoons chilled unsalted butter, cut into small pieces
- 2/3 cup (plus 1 tablespoon) half-and-half
- 1/2 cup halved cranberries, drained on paper towels

1. Preheat oven to 425°. In a bowl, whisk together flour, 5 tablespoons sugar, baking powder, and salt. Cut in butter with a pastry blender or two knives until mixture resembles coarse crumbs. Stir in 2/3 cup half-and-half until just moistened. Gently fold in cranberries.

2. On a lightly floured surface, knead dough gently, 5 to 10 times. Pat into a 1-inch-thick round. Cut into 8 wedges; place on a baking sheet, 2 inches apart. Brush tops with remaining tablespoon half-and-half; sprinkle with remaining tablespoon sugar. Bake until golden brown, 12 to 15 minutes. Let cool on a wire rack.

Note: Cranberries are ideal for scones. Their firm texture keeps them from losing their shape, and they add beautiful color and a sweet-tart flavor.

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Can use
chocolate
chips
instead.

* If using salted
butter, reduce
salt to 1/4 tsp. or less.