**Dried Cranberry, Walnut, and Lemon Scones**

by Jennifer Wickes, Pine Beach, NJ [Bon Appétit](http://www.epicurious.com/source/bon-appetit) November 2005

[Pinterest](http://www.pinterest.com/pin/create/button/?url=http%3A%2F%2Fwww.epicurious.com%2Frecipes%2Ffood%2Fviews%2Fdried-cranberry-walnut-and-lemon-scones-233130&media=%2F%2Fassets.epicurious.com%2Fphotos%2F560de5ef7b55306961bfd914%2Fmaster%2Fpass%2F233130.jpg&description=Dried%20Cranberry%2C%20Walnut%2C%20and%20Lemon%20Scones)

Jennifer Wickes of Pine Beach, New Jersey, writes: "I grew up in Bermuda learning to make English sweets like these scones. You can adapt the recipe to any season by adding a different mix of berries and nuts. This combination is perfect for fall."

Makes 12

Total Time

40 minutes

**Ingredients**

* + 1. 2 tablespoons plus 1 cup sugar
  + 2. 2 tablespoons fresh lemon juice, divided
  + 3. 3 cups all purpose flour
  + 4. 1 tablespoon baking powder
  + 5. 1 tablespoon finely grated lemon peel
  + 6. 1 teaspoon salt
  + 7. 3/4 cup (1 1/2 sticks) chilled unsalted butter, diced
  + 8. 1 cup dried sweetened cranberries
  + 9. 1/2 cup coarsely chopped walnuts
  + 10. 1/2 cup (or more) chilled half and half, divided

DIRECTIONS: Add tdDIdirections

Position rack in top third of oven; preheat to 375°F. Line baking sheet with parchment paper. Whisk 2 tablespoons sugar and 1 tablespoon lemon juice in bowl for glaze.

* 1. Whisk flour, baking powder, lemon peel, salt, and 1 cup sugar in large bowl. Add chilled butter; using fingertips, rub in until coarse meal forms. Mix in cranberries and walnuts. Add 1/2 cup half and half and1 tablespoon lemon juice. Toss with fork until dough comes together in moist clumps, adding more half and half if dough is dry. Gather dough into ball; divide in half. Press out each half on floured surface to 6-inch-diameter (1-inch-high) round. Cut each round into 6 wedges. Transfer to baking sheet; brush with glaze.
  2. Bake scones until golden and tester comes out clean, about 18 minutes. Serve warm or at room temperature.