

Cranberry White Chocolate Scones

A Sara C original



Servings: 8

1. Mix flour, baking powder, salt, sugar together in a medium sized bowl.
2. Mix in the frozen, grated butter, then add the buttermilk all at once. Mix with fork until dough begins to hold together. Add cranberries and white chocolate chips and the orange zest.
3. Gently roll or press out into a round and cut into wedges (or cut into biscuit type rounds). Place on parchment-lined baking sheet. Brush cream on top of each scone and sprinkle coarse sugar over all of them. Place tray of scones in the freezer while the oven heats up (20 minutes or so).
4. Heat oven to 375°F and bake scones for 18-20 minutes, until golden brown on top. Serve immediately with butter.

2 cups all purpose flour

2 1/2 teaspoons baking powder

3/4 teaspoon salt

1/2 cup sugar

1/2 cup buttermilk

1/2 cup unsalted butter, FROZEN, grated

1/2 cup dried cranberries

1/2 cup white chocolate chips

zest of one orange

2 tablespoons heavy cream, to brush on top

2 tablespoons coarse sugar, to sprinkle on top

Per Serving (excluding unknown items): 386 Calories; 17g

Fat (39.2% calories from fat); 5g Protein; 55g

Carbohydrate; 1g Dietary Fiber; 38mg Cholesterol; 360mg

Sodium; 30g Total Sugars; trace Vitamin D; 156mg

Calcium; 2mg Iron; 97mg Potassium; 214mg Phosphorus.

Exchanges: .

Carolyn T's Blog: tastingspoons.com