

Cranberry and White Chocolate Scones

Ingredients:

3 ½ cups flour
2/3rd cup butter
½ cup sugar
4 teaspoons baking powder
½ teaspoon salt
1 cup dried cranberries
1 cup white chocolate chips
2 eggs
1 teaspoon vanilla
2/3rd cup cream 10% (coffee cream or Half and Half)



Instructions:

Combine the butter, flour, sugar, baking powder and salt in a food processor for a few minutes until the mixture is crumbly. If you are working without a food processor, then cut the butter, flour, sugar, baking powder and salt together until the mixture is crumbly.

Transfer to a large bowl and stir in the cranberries and white chocolate chips. Add the eggs, cream and vanilla. Mix well so dough forms a ball. Knead the dough approximately 8 to 10 times on a floured surface and roll out 1/3 dough at a time with a rolling pin. Using a juice glass or biscuit cutter, cut out small round disks (you can also cut wedges if you prefer).

Bake in a preheated oven at 400°F / 204°C or Gas mark 6, on a greased or lined cookie sheet for approximately 15 minutes or until a light golden brown color has been achieved. Serve warm with butter. Makes 20 or so biscuits depending on the thickness.

Tip: Scones should be a little thick, like a biscuit. You can add to the sweetness by sprinkling a little granulated sugar on the top of each scone before baking.

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