

From the Kitchen at Stonewall Resort

ORANGE-CRANBERRY SCONES

(8 scones)

Ingredients:

2 ¼ cups all-purpose flour
3 tablespoons granulated sugar
1 tablespoon baking powder
2 ½ teaspoons orange zest, minced
1/3 cup unsalted butter, cold
½ cup dried sweetened cranberries, chopped
1 cup sour cream
1 egg
2 tablespoons orange juice
1 teaspoon pure vanilla extract
1 tablespoon granulated sugar



Directions

- Preheat oven to 400 degrees F, & grease a 9-inch round cake pan.
- In a mixing bowl, mix flour, 3 tablespoons sugar, baking powder & orange zest.
- Cut in butter until mixture resembles coarse crumbs, then stir in Mandarin oranges & cranberries.
- In another bowl, mix sour cream, egg, orange juice & vanilla, beating until smooth.
- Stir this sour cream mixture into the flour mixture until well mixed.
- Spread batter into prepared pan & sprinkle with the 1 tablespoon of sugar.
- Bake 28-32 minutes or until a wooden pick inserted in center comes out clean & scone is lightly browned
- Cool 5 minutes in pan, then remove from pan & cut into wedges.
- Best served warm, but any leftovers should be refrigerated.