



## **Golden Cranberry Scones**

### **with Ginger and Orange Zest**

*The important thing to remember is to work quickly once you add the butter – you need it to stay cold. In the hot oven, the butter melts, creates steam, and thus... flaky biscuits.*

Makes 8 scones

1½ cups flour

¼ cup sugar

1½ teaspoons baking powder

¼ teaspoon baking soda

¼ teaspoon salt

6 tablespoons (¾ of a stick) cold unsalted butter, cut into small pieces

½ cup cold buttermilk

¾ cup dried cranberries

2 tablespoons chopped crystallized ginger

Grated zest of 1 large orange (about 1 tablespoon)

Milk for brushing and coarse sugar for sprinkling, optional

1. Preheat oven to 400° F. Line a baking sheet with parchment paper.
2. In a medium bowl, combine flour, the ¼ cup sugar, baking powder, baking soda and salt; stir in orange zest. Using a pastry blender or your hands, work the butter into the dry ingredients so that there are pea-sized bits of butter throughout the dough. Stir in buttermilk until a stiff dough forms. Quickly mix in the cranberries, ginger and orange zest.

3. Turn the dough out onto a lightly floured work surface and knead gently just until the dough comes together. Pat into a 7-inch round, about  $\frac{3}{4}$ -inch thick. Using a dough scraper, cut round into 8 wedges.
4. Arrange wedges on the lined baking sheet, touching if you want them soft,  $\frac{1}{2}$ -inch apart if you want them crispier. Brush the tops with milk and sprinkle with coarse sugar. Bake in the middle of the oven for 18 to 20 minutes or until golden brown. Serve warm.

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