



## THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

### **Cranberry Orange Scones** (adapted from Gourmet via Smitten Kitchen)

The recipe originally calls for (Meyer) lemon zest, but orange – or tangerine, which I've also used – is such a great partner for cranberry that I couldn't resist using it instead. I also like increasing the cranberries a bit (already reflected in the recipe).

I've baked this recipe at high altitude (at least 5000 feet) with good results. They weren't quite as pretty, but the taste and texture weren't affected.

I always flash-freeze scones, then bake them straight from the freezer, adding a couple extra minutes to the baking time.

Makes 8 scones

1½ tablespoons freshly grated orange zest  
2½ cups (12 ounces) all-purpose flour  
½ cup (3.5 ounces) sugar plus 3 tablespoons  
1 tablespoon baking powder  
½ teaspoon salt  
¾ stick (6 tablespoons) cold unsalted butter, cut into bits  
1½ cups fresh cranberries, chopped coarse  
1 large egg  
1 large egg yolk  
1 cup heavy cream

1. Adjust an oven rack to the middle position and heat the oven to 400°F. Line a large baking sheet with parchment paper or a silicone baking mat.
2. In a small bowl, toss together fresh cranberries and 3 tablespoons sugar. In another small bowl, lightly beat the egg and yolk, then stir in cream.
3. In a food processor, pulse the flour, ½ cup sugar, baking powder, salt, and zest until combined. Add the butter and process until the mixture resembles coarse meal. Transfer to a large bowl. (You can also just smooch the butter into the dry ingredients with your fingers instead of using a food processor.) Stir the cranberries into the flour mixture. Then gently fold the egg mixture into the flour until just combined.
4. On a well-floured surface with floured hands, pat the dough into a 1-inch-thick round (about 8 inches in diameter). With a 2-inch round cutter or the rim of a glass dipped in flour, cut out as many rounds as possible, rerolling the scraps as necessary. (Or cut the circle into wedges, which is my standard method.) Arrange the scones about 1 inch apart on the prepared baking sheet and bake 15 to 20 minutes, or until pale golden. Cool about 10 minutes, then serve.