



Cranberry Orange Scones

from The School House Bed + Breakfast in Historic Rocheport, MO

Ingredients:

2 1/4 cups School House scone mix (see recipe to right)
1/2 cup cold unsalted butter
3/4 cup dried cranberries
Grated zest of 1 orange
1 egg, beaten
3/4 cup buttermilk
1/2 tsp orange extract
Milk or egg wash
Granulated sugar or raw cane sugar

School House Scone Mix:

8 cups flour
3 Tbsp baking powder
2 tsp soda
1 cup sugar

Mix all ingredients together thoroughly and store in airtight canister or large ziplock bag. Makes enough for 4 batches of scones.

Directions:

Preheat oven to 425 degrees.

Grease a baking sheet.

Measure scone mix into a large mixing bowl.

Using a pastry blender cut in the butter until the mixture resembles coarse crumbs.

In a small bowl combine the egg, buttermilk, orange extract and orange zest.

Add to the crumb mixture along with the dried cranberries, blending with a fork until the mixture clings together and forms a soft dough.

Turn the dough out onto a lightly floured surface and knead gently 5 or 6 times.

Divide dough in half and pat into two 6-inch rounds, approximately 1/2 inch thick.

Cut each round into 4 or 6 wedges (biscuit cutter can also be used for round scones).

Place the scones slightly apart on the prepared baking sheet.

Optional: Brush with milk and sprinkle tops with sugar.

Bake for 15 to 18 minutes or until golden brown. Serve warm.

Also good with butter, orange marmelade or whipped Devonshire cream. (Brits call it "clotted cream")

Note: My two secrets to scones are: always use cold butter, not margarine, and I handle the dough as little as possible. This gives them a tender, flaky texture.

Yield: 8 to 12 scones.

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www.schoolhousebb.com