

CRAN-ORANGE SCONES

FROM BEANBLOSSOM'S TEA & TAROT

Ingredients:

3 $\frac{3}{4}$ C bread flour
 $\frac{1}{4}$ C sugar
3 T baking powder
 $\frac{1}{4}$ tsp salt
 1 tsp cinnamon
2 T grated orange rind
8 T cold unsalted butter
 1 $\frac{1}{4}$ C milk
1 C dried cranberries



Heat oven to 375 degrees F.

Mix flour, sugar, baking powder, cinnamon, grated orange rind and salt in a medium-sized bowl. Cut butter into cubes and mix into the flour mixture with your fingers, crushing the butter, until the mix is coarse and sandy.

Add milk and stir until almost combined. Add dried cranberries and mix in. You may need to add extra milk, a tablespoon at a time, until the mix is incorporated.

Knead dough in the bowl. Roll out to 1" thick. Cut squares 2 $\frac{1}{2}$ inches in diameter, or cut into triangular wedges 2 $\frac{1}{2}$ inches at the base.

Bake on ungreased cookie sheet until light golden brown. Circles take approximately 15 minutes. Triangles will usually take 20-25 minutes.

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