THE J.M. SMUCKER Co

Cranberry Scones

Prep Time	Cook Time	Serves	Difficulty
15 mins	N/A	12	N/A

Ingredients

- 2 cups (500 mL) **Five Roses®** All Purpose Flour

  All Purpose Bleached White Flour

- 1/4 cup (60 mL) granulated sugar
- 4 tsp (20 mL) baking powder
- 1/2 tsp (2 mL) salt
- 1 large egg
- 6 tbsp (100 mL) butter or margarine, melted
- 2/3 cup (150 mL) milk
- 1 1/2 cups (375 mL) dried cranberries
- **Topping:**
- 1 tbsp (15 mL) milk
- 1 tbsp (15 mL) granulated sugar

Directions

Step 1:

Combine flour, sugar, baking powder and salt in large bowl. Make a well in centre.

Step 2:

Beat egg in small bowl until frothy. Add margarine and milk. Mix. Pour into well. Beat egg in small bowl until frothy. Add margarine and milk. Mix. Pour into well. Add cranberries. Stir until just moistened. Turn out onto well-floured surface. Knead 8 to 10 times. Divide into 2 equal portions. Pat each into 6 inch (15 cm) circle. Arrange on greased baking sheet.

Step 4:

Brush tops with milk. Sprinkle with sugar. Score each circle into 6 wedges. Bake in 425°F (220°C) oven for about 15 minutes until risen and lightly golden. Makes 12 scones.

Images

