



SCONES

(Makes 9 Servings)

2 cups flour

1/3 cup sugar

2 teaspoons baking powder

5 Tablespoons butter

1 egg

3/4 cup buttermilk

1/2 teaspoon orange zest

Optional: 1/3 cup dried cranberries

Optional: 1/4 cup chopped walnuts

Directions:

1. Preheat oven to 400 degrees.
2. Add the flour, sugar, and baking powder to a medium size mixing bowl.
3. Using a pastry blender cut the butter into the dry ingredients.
4. Pour in the buttermilk and add the egg, then stir until ingredients are combined.
5. Add orange zest, cranberries, and walnuts as desired.
5. Use a spoon and drop the dough onto a greased baking sheet.
6. Place in the oven for about 12 - 14 minutes until golden brown.