THE J.M. SMUCKER Co

Cranberry Scones

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

Ingredients

- **Scones:**
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 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, 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:

Preheat oven to 425°F (220°C). Line baking sheet with parchment paper.

Step 2:

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

How can you mix in the dry ingredients a little bit at a time? Simply have your kids push them to the sides of the bowl to make a well. Pour the egg mixture into the middle of the bowl, then slowly stir in the dry ingredients.

Step 3:

Beat egg in small bowl until frothy. Add butter and milk. Mix. Pour into well. Add cranberries. Gradually stir in the dry ingredients until just moistened.

Step 4:

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 prepared baking sheet.

Step 5:

Topping: Brush tops with milk. Sprinkle with sugar. Score each circle into 6 wedges.

Have your helpers brush up on their skills by brushing the tops of the scones with milk. After that, let them sprinkle on the sugar too.

Step 6:

Bake in preheated oven for 15 minutes until risen and lightly golden. Cool on wire rack.

Images

