

CJR HOLIDAY SCONES

Recipe courtesy of the Connecticut Junior Republic's Litchfield Culinary Arts Class Instructed by Chef Richard Yost

Ingredients

- 2 cups all purpose flour
- 4 teaspoons baking powder
- 3/4 teaspoon salt
- 1/3 cup sugar
- 4 tablespoons butter
- 2 tablespoons shortening
- 3/4 cup cream
- 1 egg
- zest of 1 orange
- 3/4 cup dried cranberries or cherries
- egg wash (1 egg plus 1 tablespoon water)
- sugar to coat

Directions

Pre-heat oven to 375 degrees.

In a large mixing bowl, combine flour, baking powder, salt and sugar.

Cut in butter and shortening until mixture resembles coarse meal.

In a separate bowl, combine cream with beaten egg; then add to dry ingredients.

Stir in fruit, and knead dough for a minute to incorporate all ingredients.

Turn dough out onto a floured surface. Roll dough out to 1/2" thick circle and cut into 8-10 wedges. Brush each scone with egg wash and sprinkle each with a generous amount of sugar.

Bake for 15 minutes or until brown.

