



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

