



# MAINES

**PAPER & FOOD SERVICE, INC.**

## Cranberry Scones

**Ingredients** **Yield: 16 Servings**

- 3/4 c. Buttermilk
- 1ea. Egg
- 2 3/4 c. Flour, AP
- 4 tsp. Baking Powder
- 1/2 tsp. Baking Soda
- 1/2 tsp. Salt
- 1/2 c. Butter
- 1 c. Cranberries, (Fresh or Frozen), Coarsely Chopped
- 1/2 c. Sugar, Granulated
- 1 ea. Orange, Rind
- 1 Tlb. Butter, Melted
- 1/4 c. Sugar, 10X Confectionary

**Preparation Instructions:**

1. Preheat oven to 375 Degrees
2. In a small mixing bowl beat buttermilk and egg and set aside.
3. In a large mixing bowl combine flour, baking powder, baking soda and salt. Then cut in butter until mixture resembles small peas.
4. Mix in cranberries, sugar and orange rind. Then add the buttermilk to the mixture and stir until soft dough forms.
5. Using your hands, form dough into a large ball and place on floured surface. Knead about 10 times and form into two circles about 1 inch thick, and place on ungreased sheet pan.
6. Score the tops of both circles to make 8 wedges on each. Bake scones for 15-20 minutes.
7. Remove from oven and while still warm brush with butter and sprinkle with confectionary sugar.

Ingredients		Maines Product Code #	Amount	
Buttermilk	Crowley	094440	3/4 c.	
Egg	Maines	092112	1 ea.	
Flour, AP	Gold Medal	381254	2 3/4 c.	
Baking Powder	Calumet	389100	4 tsp.	
Baking Soda	Packer	289710	1/2 tsp.	
Salt	Katy's Kitchen	340620	1/2 tsp.	
Butter	Grassland	000110	1/2 c.	
Cranberries	Fresh	096120	1 c.	
Sugar, Granulated	Domino	380424	1/2 c.	
Orange	Sunkist	096281	1 ea.	
Butter	Grassland	000110	1 Tlb.	
Sugar, 10X Confectionary	Domino	380170	1/4 c.	