

# Cranberry Scones



## Ingredients

10-11 scones  
(5 cm / 2 inches diameter)

Flour	250 g	(8.8 oz.)
Baking powder	1 table spoon	
Sugar	40 g	(1.4 oz.)
Salt	1 pinch	
Butter	100 g	(3.5 oz.)
Milk	60 g	(2.1 oz.)
Egg	60 g	(2.1 oz.)
Cranberries	80 g	(2.8 oz.)
(dried)		

Egg yolk  
(for brushing the scones)

Watch the Cranberry Scones **video** here:

<http://PastryFriends.com/cranberry-scones>

VIDEO



**TIP:** Read more about measuring ingredients here:

<http://keikos-cake.com/lessons/lesson-measuring-ingredients/>

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*Happy Baking!* *Keiko*



The paste is ready when you have a smooth batter.

Tip: If the consistency of the batter is not smooth enough, yet, you can add more egg until it looks like the batter in the picture.

Congratulations...  
We are halfway through :-)



If the batter is clumpy then you may have ignored one of these points:  
\* Add all the flour at once.  
\* Eggs must have room temperature.  
\* Add eggs little by little and stir until the liquidity of the egg is absorbed before adding more.





Sift the dry ingredients (flour, baking powder, salt, sugar) **twice**.

Process the dry ingredients together with the cold butter in the food processor until you have lots of fine crumbles.





Continue mixing with the egg and milk in a large bowl.

Also add the cranberries.

Work all ingredients into a ball. I do this by hand, but you could do this with an electric mixer (knead hook) as well. 😊

**TIP:** Instead of dried cranberries, you can use other dried fruits (for example raisins, apricots, prunes, etc.) or chocolate chips.







On a floured table, cut the dough in half, stack the two halves, and mash them together.

Repeat these steps for a few more times, i.e. cut + stack + mash.

This way, the scones will rise higher during baking...





On a floured table, roll out the dough to a 2 cm (0.8 inches) thick sheet.

Use a floured cookie cutter to stamp out round pieces of dough.

The cookie cutter I use has a diameter of 5 cm (2 inches).







Place the scones next to each other on the baking paper.

Repeat the cut + stack + mash procedure with the remaining dough (cut offs). Roll it out again and stamp out more scones until all dough is used up.





Brush the scones with egg yolk before baking.

Bake for 15-18 minutes in your pre-heated oven at 200°C (392°F).

The scones taste best when they are freshly baked and still warm. Cut them in half and cover with clotted cream and jam... yummy!

Happy Baking! 😊











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