

White Chocolate and Cranberry Scones with Almonds

Total time: 55 min

Prep: 30 min

Cook: 20 – 25 min



Ingredients

2 Cups all-purpose Flour

1 Tbls baking powder

½ tsp salt

2 Tbls sugar

5 Tbls unsalted butter, COLD, cut into chunks

1 Cup dried Cranberries

Sliced Almonds for topping

½ - ¾ package white chocolate morsels (¼ pkg chopped, leave the rest whole)

1 Cup heavy whipping cream, plus more for brushing the scones

Turbinado sugar for sprinkling on top

Directions

Preheat the oven to 400 degrees F.

Sift together the dry ingredients; flour, baking powder, salt & sugar. Using a pastry blender or food processor, cut in the butter into the dry mixture. The mixture should look like course sand. If using a food processor, transfer the mixture into a large bowl and fold the Cranberries and white chocolate into the mixture. Make a well in the center and pour 1 cup heavy cream. Fold everything together just to incorporate the cream. Do not overwork the dough. If there are a few crumbs that haven't combined that's fine, you will get them combined when you work the dough to make the scones.

Pour the dough out onto a lightly floured surface and quickly form 2 balls of dough. Do not overwork the dough at this point-you don't want to melt the butter. Refrigerate the dough for 10 minutes or so just until the dough is cooled and dough isn't soft.

Take one of the balls of dough; turn out onto lightly floured surface, work ball into a ½ inch to ¾ inch thick circle. With a bench scraper or large knife, cut the dough in a half circle, then into wedges (triangle shape). You should get 6 to 8 per circle. (It really depends on how thick you make them). Place the scones on an ungreased cookie sheet covered with parchment paper (or nonstick pan). Brush the tops with a little heavy cream. Sprinkle tops with almonds. Drizzle a little heavy cream on top of the almonds and then sprinkle with Turbinado sugar or sugar in the raw. Place in refrigerator for 15 minutes or so until firmed up and cool. If your dough is not chilled properly the scones will fall and spread during baking. Place into oven and bake for 20 – 25 minutes or until lightly golden brown.

These also freeze beautifully. If you like to make large batches this recipe is great for doubling or even tripling. If freezing follow all the directions above including the topping, then cover and freeze. To bake a frozen scone, let thaw for about 10 minute or so and bake as normal.