

# Cranberry Scones

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Cranberry Scones are a delightful treat that combines the buttery, flaky texture of classic scones with the tart sweetness of dried cranberries. These scones are perfect for breakfast, brunch, or an afternoon snack alongside a cup of tea or coffee. The tangy cranberries provide a pop of flavor in every bite, while the scone itself is tender and golden, with just the right balance of sweetness. Simple to make and always a crowd-pleaser, cranberry scones are a perfect way to brighten up any morning or special occasion.

## Ingredients

- 2 cups all-purpose flour
- 1/4 cup granulated sugar

- 1 tbsp baking powder
- 1/2 tsp salt
- 1/2 cup cold unsalted butter, cubed
- 1/2 cup dried cranberries
- 1/2 cup heavy cream (plus extra for brushing)
- 1 large egg
- 1 tsp vanilla extract
- Optional: Turbinado sugar for sprinkling

## Instructions

1. **Preheat the oven:** Preheat your oven to 400°F (200°C) and line a baking sheet with parchment paper.
2. **Mix the dry ingredients:** In a large bowl, whisk together the flour, sugar, baking powder, and salt.
3. **Cut in the butter:** Add the cold, cubed butter to the flour mixture. Using a pastry cutter or your fingers, work the butter into the flour until the mixture resembles coarse crumbs.
4. **Add the cranberries:** Stir in the dried cranberries.
5. **Mix the wet ingredients:** In a separate bowl, whisk together the heavy cream, egg, and vanilla extract.
6. **Combine and shape:** Gradually add the wet ingredients to the dry ingredients, mixing until just combined. Turn the dough out onto a lightly floured surface and gently knead it a few times. Pat the dough into a 1-inch thick circle and cut it into 8 wedges.
7. **Bake:** Place the wedges on the prepared baking sheet. Brush the tops with a little extra heavy cream and sprinkle with turbinado sugar if desired. Bake for 15-18 minutes, or until the scones are golden brown and firm to the touch.
8. **Cool and serve:** Let the scones cool slightly on the baking sheet before transferring to a wire rack to cool completely. Serve warm or at room temperature.

These Cranberry Scones are a buttery, flaky, and slightly sweet treat, perfect for enjoying any time of day!