

Cranberry Orange Scones



Ingredients

Scones:

- 2 ¼ cups Buttermilk Complete Mix
- 1/4 cup sugar
- 1 tbsp grated orange rind
- 1/2 cup cold butter, cut into small pieces
- 1 cup dried cranberries
- 1/2 cup milk
- Flour for dusting

Topping:

- 1 tbsp milk
- 1 tsp sugar

How to make it

1. Preheat oven to 425°F. Combine pancake mix, sugar and orange rind in medium bowl. Add butter and cut into dry ingredients with a pastry blender or 2 knives until mixture resembles coarse crumbs. Stir in cranberries. Gradually add milk, tossing with a fork until evenly moistened.
2. Turn mixture onto a lightly floured work surface. Gently knead 10-12 times, just until dough holds together. Pat dough into a 9-inch circle. Cut into 8 wedges and place scones 1-inch apart on a lightly greased baking sheet.
3. Brush tops with milk and sprinkle with sugar. Bake 12-15 minutes until golden brown.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	12-15 min	22 min	8

Made with



Buttermilk Complete Mix