

Taste of Home

# Cranberry Buttermilk Scones

**TOTAL TIME:** Prep/Total Time: 30 min.

**YIELD:** 1 dozen.

*In Bend, Oregon, Loraine Meyer bakes these light, fluffy scones that are loaded with dried cranberries and topped with cinnamon-sugar. "I take them to breakfast meetings, serve them at brunches, and share them with neighbors and friends," she says.*

## Ingredients

3 cups all-purpose flour

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1/3 cup plus 2 tablespoons sugar, divided

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2-1/2 teaspoons baking powder

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3/4 teaspoon salt

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1/2 teaspoon baking soda

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3/4 cup cold butter

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1 cup buttermilk

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1 cup dried cranberries

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1 teaspoon grated orange zest

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1 tablespoon whole milk

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1/4 teaspoon ground cinnamon

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## Directions

1. In a bowl, combine the flour, 1/3 cup sugar, baking powder, salt and baking soda; cut in butter until mixture is crumbly. Stir in the buttermilk just until combined. Fold in the cranberries and orange zest.

2. Turn onto a floured surface; divide dough in half. Pat each half into a 6-in. circle. Cut each circle into six wedges. Separate wedges and place 1 in. apart on a lightly greased baking sheet. Brush with milk. Combine the cinnamon and remaining sugar; sprinkle over scones. Bake at 400° for 15-20 minutes or until golden brown. Remove from pan to a wire rack. Serve warm.

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