RECIPE

Cranberry Orange Scones

Tender, citrusy breakfast scones made with olive oil, yogurt and half whole wheat flour, studded with dried cranberries, baked hot and freezable before baking.

MAKES

8 scones US Metric

TOTAL

40 min

Ingredients

- [ ] 1 cup all-purpose flour, spooned and leveled
- [ ] 1 cup whole wheat flour, spooned and leveled
- [ ] 1 tbsp sugar
- [ ] 2 ½ tsp baking powder
- [ ] ¼ tsp salt
- [ ] 3 tbsp olive oil
- [ ] ½ cup dried cranberries
- [ ] zest of 1 orange (about 1 tbsp)
- [ ] 2 tbsp orange juice
- [ ] 100 g plain nonfat Greek yogurt
- [ ] 1 large egg
- [ ] 1 tbsp orange juice, for brushing
- [ ] 1 tsp coarse sugar, for the top
- [ ] parchment for the pan

Method

1. Heat the oven to 425 °F with a rack in the middle. Line a baking sheet with parchment.
2. In a large bowl, stir both flours, the sugar, baking powder and salt together. Rub the orange zest in with your fingertips, then stir in the cranberries.
3. Beat the egg with the first measure of orange juice, the yogurt and the olive oil until smooth. Pour it over the dry mix and stir with a fork until the dough just holds together. It will be shaggy and a little sticky.
4. Turn it onto a floured counter and pat it, without kneading, into a round about ¾ inch thick. Cut it into 8 wedges.
5. Set the wedges 2 inches apart on the pan. Brush the tops with the tablespoon of orange juice and sprinkle with the coarse sugar.

6 Bake 15 to 18 minutes, until the tops are golden and a wedge feels firm and the middle is no longer doughy. Cool 5 minutes on the pan and serve warm.