

English Tea Scones

3 cups flour
1/2 cup sugar
1 tablespoon baking powder
1/4 teaspoon salt
1/2 cup dried baking cranberries
3/4 cup butter
1 egg
1 cup cream

Blend dry ingredients in a large bowl. Add cranberries. Grate frozen butter coarsely into the flour mixture and mix. In a separate bowl, beat egg and add cream. Pour cream mixture into a well created in the center of the dry ingredients and mix just enough to make a dough.

Pat to about 1" thick on a lightly floured pastry sheet and cut into the desired shape. Brush the tops with cream or a mixture of egg and milk.

Bake in preheated oven at 415 degrees for about 20 minutes or until lightly browned.

Serve warm with softened butter and jam.

N. Jean Robinson, OD
Served at the October 2019 board meeting

"As far as the east is from the west, so far has He removed our transgressions from us." Psalms 103:12