



# New Year's Day Scones

NIBBLEDISH CONTRIBUTOR

## Ingredients

- \* 4 cups flour
- \* 1/4 cup sugar
- \* 2 tablespoons baking powder
- \* 1 teaspoons salt
- \* zest of one orange
- \* juice from half the orange
- \* 3/4 pound cold unsalted butter, diced
- \* 4 eggs
- \* 1 cup milk
- \* 1 cup dried cranberries

## Instructions

Preheat the oven to 400 degrees F.

In a large bowl, mix 4 cups of flour, sugar, baking powder and salt. Add the cold butter and using a pastry cutter, cut until the butter is the size of peas. Combine the rest of the ingredients and mix (you can use a hand mixer) until just blended. The dough will be a little wet and lumpy.

Dump the dough onto a well-floured surface and gently form it into a flat, 3/4 inch thick round dough. Cut into 8 wedges. Place the scones on a lightly buttered baking pan or pizza stone (my preference).

Bake for about 20 minutes, until the tops are browned and the insides are cooked through, but be careful not to overcook. The scones will be firm to the touch. Let the scones to cool for 15 minutes. While they are warm, brush them with a little butter and lightly sprinkle sugar on the top.