

Cranberry-Basil Scones

(A recipe from our Dowton Abbey Tea)

Ingredients

2 cups all-purpose flour
2 tablespoons granulated sugar
2 teaspoons baking powder
2 teaspoons fresh lemon zest
½ teaspoon salt
4 tablespoons cold salted butter, cut into pieces
½ cup dried cranberries
3 tablespoons chopped fresh basil
¾ cup cold heavy whipping cream
½ cup plus 2 tablespoons confectioners' sugar
2 tablespoons fresh lemon juice

Instructions

1. Preheat oven to 350°.
2. Line a rimmed baking sheet with parchment paper.
3. In a large bowl, combine flour, granulated sugar, baking powder, lemon zest, and salt, whisking well. Using a pastry blender, cut butter into flour mixture until it resembles coarse crumbs. Add cranberries and basil, stirring to combine.
4. Add cream to flour mixture, stirring until mixture is evenly moist. (If dough seems dry, add more cream, 1 tablespoon at a time.) Working gently, bring mixture together with hands until a dough forms.
5. Turn out dough onto a lightly floured surface. Knead gently 3 to 5 times. Using a rolling pin, roll dough to a ¾-inch thickness. Using a 2-inch square cutter, cut 10 scones from dough, rerolling scraps as needed. Place scones 2 inches apart on prepared baking sheet.
6. Bake until edges of scones are golden brown and a wooden pick inserted in the centers comes out clean, 18 to 20 minutes. Let cool on a wire rack set over a rimmed baking sheet.
7. In a small bowl, combine confectioners' sugar and lemon juice, whisking until smooth. Spoon over cooled scones on wire cooling rack, and let dry before serving.

Note: You can also divide the dough in half and pat/knead into two, 6-inch rounds. Cut each round into 8 wedges.

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