

Tracy's Lemon Cranberry Scones

Ingredients

- 2.5 Cups flour
- 1 Tbsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- ½ Cup cold butter cubed
- ½ Cup sugar
- 1 Cup milk (Or half n Half
- 2 Tbsp fresh squeezed lemon juice
- Zest of 1 medium lemon approx. 2 tsp
- ¾ Cup fresh or frozen cranberries
- 1 egg beaten
- 2 tsp milk

For the Drizzle

- ½ Cup powdered sugar
- 2 Tbsp fresh squeezed lemon juice

Instructions

1. Preheat oven to 400 degrees
2. Place flour, baking soda, baking powder, salt and butter in a food processor and pulse until it resembles course crumbs. Alternatively, you can cut the butter into the dry ingredients with a pastry blender.
3. Dump the mixture into a large bowl.
4. Mix the milk and 2 tbsp lemon juice together and let stand 5 minutes.
5. Add the sugar to the dry ingredients, then stir in the lemon zest.
6. Make a well in the center and add the milk, stir just until combined, then fold in the cranberries.
7. Turn out onto a floured surface or large sheet of parchment paper.
8. Press out into a 9 inch circle, then cut into 8 wedges with a sharp knife or pastry blender. Place wedges on a parchment lined baking sheet with 1 inch room between them.



9. Mix egg and 2 tsp of milk and brush over scones.
10. Place in the oven and bake 20 minutes or until golden brown.
11. Remove from the oven to a cooling rack.
12. Allow to cool about 10 minutes. Then mix the powdered sugar and 2 tbsp lemon juice. Drizzle over the scones and serve.