

Cranberry-Orange Nut Scones  
Recipe by Jennifer Wickes  
From the former website [gardenandplate.com](http://gardenandplate.com)  
October/November 2006

Serves 2 to 4

**Ingredients**

1 tablespoon sugar  
¼ cup, plus 1 tablespoon orange juice  
1 cup fresh or dried cranberries  
3 cups all-purpose flour  
1 cup sugar  
1 tablespoon baking powder  
1 tablespoon orange zest  
1 teaspoon salt  
¾ cup unsalted butter, chilled and chopped into small cubes  
½ cup walnuts, chopped  
½ cup half and half – chilled (low fat substitutions: skim milk, fat-free half and half or low-fat buttermilk)

- Position rack in top third of oven; preheat to 375°
- Line baking sheet with parchment paper

For the Glaze:

- Whisk 1 tablespoon sugar and 1 teaspoon orange juice in a bowl, set aside

**Scones Preparation**

1. Over low heat, in a small pot, gently heat the ¼ cup orange juice until bubbles form around the edge of the pot, turn off heat.
2. Add the cranberries and toss to mix. Cover and allow to completely cool.
3. Sift flour into a large bowl.
4. Whisk in baking powder, orange zest, salt and 1 cup sugar into the bowl.
5. Using clean fingertips, add chilled butter by rubbing in until mixture begins to resemble coarse sand.
6. Drain cranberries of any excess juice.
7. Add to the flour mixture with walnuts and toss.
8. Add half and half and gently mix until dough comes together in moist clumps. (if dough is dry, add more half and half, one tablespoon at a time.)
9. Gather dough into a ball; divide in half.
10. Press out to a 6-inch diameter (1-inch thick) circle on a floured surface.
11. Cut each round into 6 wedges.
12. Transfer to a baking sheet, brush with glaze.
13. Bake scones until golden and toothpick comes out clean, about 18 minutes. Serve warm or at room temperature.