

DRIED CRANBERRY-SOUR CREAM SCONES



INGREDIENTS

1000	g	all purpose flour
40	g	baking powder
800	g	unsalted butter
800	g	milk
200	g	sour cream
3	no.	whole eggs
3	no.	orange zests
2	g	salt
150	g	dried cranberries

METHOD

- Combine flour with salt and baking powder and mix.
- Add the soft butter and eggs one by one and mix gently by hand. Don't over mix the dough. If you make small batches do it by hand.
- Add in the rest of the ingredients and the orange zests before scaling it into a baking mould or bake them in any desired shape.
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- Sprinkle refined sugar over scones before baking and bake at 180 * to 200 *C until golden brown. Don't over bake. Keep the moisture.
- Serve fresh with clothed cream and home made strawberry jam.

