



CRANBERRY ORANGE SCONES



NUTRITIONAL INFORMATION

INGREDIENTS

Prep time:

10 minutes

Cook time:

12 minutes

Servings:**Servings:**

8 scones

2 cups flour

1 tablespoon sugar

2 teaspoons baking powder

1/2 teaspoon salt

1/4 cup butter or margarine

1/2 cup heavy cream

1 egg

1 cup Ocean Spray® Craisins® Original Dried Cranberries

2 teaspoons orange zest

Sugar

DIRECTIONS

Preheat oven to 425°F. Grease a cookie sheet.

Combine dry ingredients in a large mixing bowl. Work butter or margarine into dry ingredients until butter is the size of small peas using a pastry blender or fork. Add remaining ingredients, mixing just until dry ingredients are moist.

Turn dough onto a lightly floured surface and gather into a ball. Pat into a circle 3/4-inch thick; cut into 8 wedges. Place on cookie sheet. Sprinkle with sugar.

Bake 12 minutes or until golden brown. Makes 8 scones.

Per Serving (1 scone): Cal. 284, Total Fat 12grams, Sat. Fat 7grams, Protein 4grams, Carb. 39grams, Dietary Fiber 2grams, Sugar 14grams, Vit. A 131RE, Folate 12Ug, Vit. E <1mg, Vit. C <1mg, Sodium 344mg, Pot. 52mg, Iron 2mg, Calcium 88mg, Zinc <1mg