

Recipe Guide 1

Cream Scones



INGREDIENTS

Scone: makes one disk, 8 -12 scones

3 cups all purpose flour

1 tablespoons baking powder

1 teaspoon salt

1/4–1/3 cups sugar

1 teaspoon Vanilla

Optional filling (chocolate chips, fruit, nuts)

1 ¹/₃–1 ¹/₂ cup cream

PROCEDURE

- Stir together all dry ingredients (including add ons). Using a Kitchen Aid or by hand: Put machine on stir and add vanilla then drizzle in cream until dough forms. Turn out onto floured surface, pat into a circle, cut into wedges and transfer disk to parchment lined pan. Chill until ready to bake.
- Preheat oven to 425. Brush scones lightly with cream and sprinkle with sugar, if desired. Bake until Golden Brown Delicious.

Recipe Guide 2

Crystallized Cranberries



INGREDIENTS

12 ounce cranberries

2 egg whites, lightly beaten

Sugar

PROCEDURE

Toss cranberries in whites, strain well in a pasta basket. Roll in sheet pan with sugar until all berries are separate and well coated. Let sit for at least 2 hours, if not using immediately store in air tight container.

Frozen cranberries need to be used the same day they are made, they get soggy.