



## **I'd Rather Be Stitchin'**

*A series of quick and easy recipes to get you out of the kitchen and back to stitchin'.*

A delicious treat for mom on her special day. (Makes 12 medium scones)

### Cranberry Scones

4 $\frac{3}{4}$ c all-purpose flour	$\frac{1}{2}$ cup granulated sugar
1 T baking powder	1 $\frac{1}{2}$ c buttermilk
$\frac{3}{4}$ t. baking soda	1 cup dried cranberries
1 cup plus 1 T unsalted butter, softened	2 t. grated lemon zest

Preheat oven to 375 degrees. Line a baking sheet with parchment paper and set aside.

1. In a large mixing bowl, whisk together flour, baking powder, baking soda and salt.
2. In a bowl with an electric mixer, cream butter and sugar together. Add dry ingredients a bit at a time and mix until well incorporated.
3. Slowly stir buttermilk into mixture just until dough forms. Gently stir in cranberries and lemon zest until fruit is evenly distributed.
4. Turn dough out onto a lightly floured surface and gently pat dough into a rectangle measuring about 18" long x 5" wide x  $\frac{1}{2}$ " thick.
5. Using a sharp knife or pastry wheel, cut rectangle in six (6) 3" squares. Cut each square diagonally once to make 12 triangles. Place on prepared baking sheet.
6. Bake 25-30 minutes or until tops are lightly browned.
7. Let scones cool briefly before serving with butter (and jam if desired).