



Walnut, Cranberry, and Lemon Scones

Prep Time:	15 minutes
Bake Time:	20 minutes
Ready in:	40 minutes
Yield:	12 scones

Ingredients:

For batter:

$\frac{1}{2}$ cup sugar
2 tsp lemon juice
 $1\frac{1}{2}$ cups all purpose flour
 $1\frac{1}{2}$ tsp baking powder
 $1\frac{1}{2}$ tsp grated lemon peel
 $\frac{1}{2}$ tsp salt
6 TBS (3 oz.) chilled unsalted butter, diced

$\frac{1}{2}$ cup dried sweetened cranberries
 $\frac{1}{4}$ cup coarsely chopped walnuts
 $\frac{1}{4}$ cup half and half (more as needed)

For glaze:

$1\frac{1}{2}$ TBS sugar
2 tsp lemon juice

Preparation:

1. Position rack in top third of oven; preheat to 375°F.
For the glaze, whisk sugar and lemon juice in a small bowl.
2. Whisk flour, baking powder, lemon peel, salt, and 1/2 cup sugar in large bowl. Add chilled butter; using fingertips, blend until coarse meal forms. Mix in cranberries and walnuts. Add half and half and lemon juice. Mix with a fork until dough comes together in moist clumps, adding more half and half if too dry.
3. Gather dough into a round disc; cut into 12 wedges. Transfer the wedges into the indentations of the Triangles pan. If the edges appear too ragged, you can shape them by pushing the ragged edges horizontally against each scone slice. A knife or spatula works well to achieve a smooth edge. Brush top of each triangle with the glaze.
4. Bake until golden and tester comes out clean, about 18 minutes. Allow to cool for 5 minutes before removing from pan. Finish cooling the triangles on a wire rack.
5. Serve warm or at room temperature.