



# Cranberry Apricot Scones

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2 cups	*	(284 grams)	All Purpose Flour
1 tbsp.	*	(14 grams)	Baking Powder
3 tbsp.	*	(43 grams)	Sugar
1/2 tsp.	*	(2 grams)	Salt
5 tbsp.	*	(71 grams)	Frozen Unsalted Butter, Cut into small cubes
1/2 cup			Dried Fruit – Cranberries and Apricots cut into small pieces
1 cup	*	(227 grams)	Heavy Cream (whipping cream)

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\*Base recipe ingredients

1. Preheat oven to 425 degrees Fahrenheit with oven rack in the middle of the oven.
2. Mix flour, baking powder, sugar, and salt into a chilled bowl. Using a pastry blender quickly cut in the butter until mixture resembles coarse meal. If you have a food processor this recipe will be much easier to make. If you have a food processor just put in the flour, sugar, salt and frozen butter and pulse until the butter is in very small pieces. Then transfer the ingredients into another bowl and continue with the next step.
3. Mix the dried fruit to the flour mixture.
4. Stir in the heavy cream using a bowl scraper or rubber spatula and mix until liquid is incorporated and the dough forms a ball.
5. Transfer the dough and any loose pieces to a silicone mat and using your hands and a bowl scraper form a round disk that is about 6 inches in diameter.
6. Using the bowl scraper cut the disk into 8 equal size wedges (slice the disk the way you would cut a pie).



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7. Transfer the wedges to a parchment paper lined cookie sheet and bake until the tops are slightly browned, 15 to 18 minutes.
8. Cool the scones on a wire rack for about 10 minutes before serving.