

# Cranberry Orange Scones \*\*\*convert and divide

Prep Time: 10 minutes

Cook Time: 17 minutes

Total Time: 27 minutes

Yield: 12 scones

Serving Size: 1 scone

Recipe adapted from The Looneyspoons  
Collection

## Ingredients

Original	Metric	Divided	
• 1.5 cups	_____	_____	all-purpose flour
• 1/2 cup	_____	_____	ground oats
• 1/3 cup	_____	_____	sweetened dried cranberries, chopped
• 1/3 cup	_____	_____	packed brown sugar
• 2 tsp	_____	_____	baking powder
• 1 tsp	_____	_____	baking soda
• 1/2 tsp	_____	_____	sea salt
• 1 cup	_____	_____	plain yogurt
• 2 Tbsp	_____	_____	unsalted butter, melted
• 1/2 tsp	_____	_____	vanilla extract
• zest and juice of 1	_____	_____	orange
• 1	_____	_____	<b>egg</b>

## Instructions

1. Preheat oven to 400F. Line baking sheet with parchment paper.
2. In a large bowl, combine flours, oats, cranberries, sugar, baking powder, baking soda, and salt.
3. In a medium bowl, whisk together yogurt, butter, orange zest and juice, and vanilla. Add wet ingredients to dry ingredients.
4. Stir until a soft dough forms. Add a bit more flour if dough is too sticky (I had to add about 2 Tbsp).
5. Turn dough onto a lightly floured surface and divide into 2 pieces. Shape each piece into a ball. ***DO NOT OVERWORK OR PLAY WITH DOUGH*** Place balls on baking sheet and pat dough to 3/4- inch circles, about 6 inches in diameter. Using a sharp knife, cut each circle into 6 wedges, but do not separate them.

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7. Bake scones for 15 - 17 minutes, until scones are puffed up and golden.
8. Cool slightly. Pull apart scones and serve warm.
9. These also freeze really well.

Notes Cal: 120 Protein: 5g Fiber: 1g Carbs: 24g Fat: 3g Sodium: 257mg