

CRANBERRY-ORANGE SCONES, NON-DAIRY

By Ashley Adams on about.com 3/14. ACS adapted 5/14, highly approved by Rebecca Allen

5/14 Made for Friends book/bake sale, they went fast. Made as cran-orange with non-dairy shortening (not labeled dairy-free; there's a distinction).

2 cups all-purpose flour (try part whole wheat)	1/2 cup dairy-free butter substitute (used
3 Tbsp white sugar (try dark brown or organic)	Earth Balance organic blend), very cold
1 Tbsp baking powder	1/2 cup less 1 Tbsp orange juice
5/8 cup dried cranberries	1 Tbsp fresh lemon juice
	1 Tbsp orange zest
	1 large egg

1. Preheat the oven to 400 F (maybe 420 to brown better?). Line a large baking sheet with parchment paper.
2. Blend flour, sugar and baking powder. Cut in butter substitute until the mixture resembles fine crumbs but is not powdery.
3. Put a little of the mixture into a food chopper and chop the cranberries into currant-sized pieces. Stir into dry mix.
4. Whisk orange zest and egg into orange/lemon juices, and stir into dry ingredients until just combined (think pie crust).
5. Turn the dough out onto a lightly-floured surface and knead just a few turns into a ball. Cut the ball in half and pat each half into a 6" circle about 3/4" high.
6. Smear egg/white or juice over top and sprinkle with (organic or turbinado) sugar. Cut circle into 8 wedges and set on parchment paper, slightly apart or as a circle.
7. Bake until golden brown and dough feels almost set, 15-17 minutes or more. Serve warm or at room temperature.

BPL book group, 5/14