



## Sunday Morning Scones

### Ingredients:

- 1 c. sour cream
- 1 tsp. baking soda
- 1 Tbsp. vanilla
- 1 egg
- 4 c. all-purpose flour
- 1 c. sugar
- 2 tsp. Rumford® Baking Powder
- 1 tsp. cinnamon
- 1/4 tsp. cream of tartar
- 1 tsp. salt
- 1 c. butter
- 1 c. dried cranberries

### Directions:

1. Preheat oven to 350 degrees F. Lightly grease a large baking sheet.
2. In a small bowl, combine sour cream, soda, vanilla and egg; set aside.
3. In a large bowl; combine flour, sugar, Rumford® Baking Powder, cream of tartar and salt; mixing well.
4. Using a pastry blender cut in butter. Add sour cream mixture to flour mixture, mixing just until dough is moistened. Stir in cranberries (leave cranberries out if making one the variations).
5. Turn dough out onto a lightly floured surface; knead lightly.
6. Roll dough into large circle (3/4- inch thick round). Cut into 12 wedges.
7. Place onto prepared baking sheet. Bake 12-15 minutes or until golden brown.

Makes 12 scones.

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## Baking for Others

**Activity:** Baking scones

**Lesson:** Sunday brunch variations on base recipe

Scones can be sweet or savory. Try these different variations and discuss with your family what kind is your favorite. What other kinds of scones would you like to try?

### Sweet Scone Additions:

**Apple Hazelnut:**

- 1 apple, chopped
- 1 tsp lemon peel, grated
- 3/4 cup hazelnuts, chopped

**Cranberry Almond:**

- 1/2 cup dried cranberries
- 1/2 cup toasted almonds
- 1/2 tsp cinnamon

**Crystalized Ginger:**

- 1/4 tsp cinnamon
- 1/2 cup crystalized ginger
- 1 cup blueberries

### Savory Scone Additions:

**Bacon, Gruyere and Rosemary:**

- 1 cup Gruyere cheese, grated
- 5 slices of cooked bacon, chopped
- 1/2 tsp fresh rosemary

**Cheddar and Chive:**

- 1 cup sharp cheddar cheese, grated
- 4 tbsp chives, chopped

**Savory Fig:**

- 1 cup figs, chopped (fresh or dried)
- 1 tbsp balsamic vinegar
- 1 tbsp honey
- 1/3 cup blue cheese



**Baking**  
*at* **Home**

