



CANADA AGRICULTURE  
AND FOOD MUSEUM  
MUSÉE DE L'AGRICULTURE  
ET DE L'ALIMENTATION  
DU CANADA



# Cranberry Cinnamon Scones

## Ingredients

2 ½ cups (625 ml) all-purpose flour  
½ cup (125 ml) sugar  
2 tsp (10 ml) baking powder  
½ tsp (2.5 ml) cinnamon  
½ tsp (2.5 ml) salt  
½ cup (125 ml) butter, cubed  
¾ cup (180 ml) buttermilk  
¾ cup (180 ml) dried cranberries

## Preparation

Preheat oven to 400°F (200°C). Line a cookie sheet with parchment paper. In a large bowl (or food processor), combine the flour, sugar, baking powder, cinnamon and salt. Add the butter to the dry ingredients. Cut the butter into the flour mixture by using a pastry blender or if using a food processor, pulse a few times until it resembles breadcrumbs. Add the buttermilk and mix just until combined. Turn the dough out onto a floured surface and knead 2 or 3 times until well blended. Gently pat the dough out until it's about ¾ inch (2 cm) thick. Use the rim of a glass to cut out biscuit shapes or use a pizza cutter and slice triangles in the dough. Place the rounds or triangles on the lined baking sheet, leaving space between each one.

Bake until slightly golden brown, about 15 minutes.