

White Chocolate Cranberry Scones (breakfast and dessert)

Prep: 15 mins. Cook: 11 mins. Serves: 6-8

Ingredients

2 c. all-purpose flour
1/3 c. sugar
2 tsp. baking powder
1 tsp. freshly grated lemon zest
1/2 tsp. salt
1/2 c. butter, softened
3/4 c. heavy cream, plus 2 T.
3/4 c. sweetened dried cranberries, coarsely chopped
1 1/4 c. white baking chips, divided



Instructions

1. Heat oven to 400°F.
2. Combine flour, sugar, baking powder, lemon zest and salt in bowl; cut in butter with pastry blender or fork until mixture resembles coarse crumbs. Stir in heavy cream; mix until dough holds together. Stir in cranberries and *3/4 cup* white baking chips.
3. Turn dough onto lightly floured surface; knead 5 to 10 times or until dough is smooth. Divide dough into 4 equal pieces; shape each piece into 8-inch log. Cut each log into 4 (2-inch) pieces.
4. Place scones, at least 1 inch apart, onto ungreased baking sheet. Bake 9-11 minutes or until golden brown around edges. Cool completely.
5. Combine remaining 1/2 cup baking chips and 2 Tablespoons of heavy cream in bowl. Microwave on Medium (50% power) 30 seconds; stir. Continue microwaving and stirring every 30 seconds until chips are melted and smooth. Drizzle scones with melted chocolate.