

White Chocolate Cranberry Scones (breakfast and dessert)

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

Ingredients

- 2 c. all-purpose flour
- $\frac{1}{3}$ c. sugar
- 2 tsp. baking powder
- 1 tsp. freshly grated lemon zest
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{2}$ c. butter, softened
- $\frac{3}{4}$ c. heavy cream, plus 2 T.
- $\frac{3}{4}$ c. sweetened dried cranberries, coarsely chopped
- 1 $\frac{1}{4}$ 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 $\frac{3}{4}$ 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 $\frac{1}{2}$ 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.