

Easy Cranberry, Pecan and Ginger Scones

These tasty treasures are easy to make and great for any holiday brunch. They aren't the traditional triangle scone because the dough is soft like drop biscuits.



Easy to make – great to eat – and they freeze well too.

What you need:

- 2 cups unbleached flour
- 1 cup almond flour (almond meal)
- $\frac{1}{4}$ cup sugar
- $\frac{1}{2}$ teaspoon of salt
- $\frac{1}{2}$ teaspoon baking powder
- 8 Tablespoons of butter (1 stick)
- $\frac{2}{3}$ cup milk
- 1 egg, beaten
- 1 $\frac{1}{2}$ Tablespoons Candied ginger (see note)
- $\frac{1}{2}$ cup chopped pecans
- 1 cup dried, sweetened cranberries
- 24 pecan halves
- 1 Tablespoons turbinado sugar

How to Do it:

Pre heat oven to 425 degrees.

Add all the dry ingredients to a food processor fitted with a blade. Cut the butter into small chunks and add to the bowl.



Process until all the ingredients are mixed and resemble coarse meal. Remove from the food processor to a bowl.



Add the ginger, cranberries and pecans and mix well.



Add the milk and egg and mix until all the dry ingredients are incorporated. You will not have a dough like most scones. These are easier!!

Drop the mixture in mounds onto parchment paper lined cookie sheets.



Top each one with a pecan half and sprinkle with the turbinado sugar.

Bake for 10 – 15 minutes, until the edges and tops are golden. Remove to wire rack to cool.



Makes 24 scones.



NOTE: You can purchase candied ginger or easily make your own.

Take the skin off of a small knob of fresh ginger and cut into slices. Add the slices, $\frac{1}{4}$ cup of sugar and 1 Tablespoon of water. Heat to boiling. Simmer until the sugar begins to lightly brown. Remove the ginger and allow to cool.



Chop to add to the scones.

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