

Cranberry-Orange Scones

With their colorful flecks of cranberry red and rich golden crust, these scones are as beautiful as they are delicious. Perfect for breakfast, brunch, or tea.

- 2 cups unbleached white flour (OR 1 cup each: unbleached white flour and whole wheat pastry flour)
- 2/3 cup sugar
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup chopped walnuts (optional)
- 1/2 cup fresh or frozen cranberries, thawed
- 2 teaspoons grated orange rind

- 1/4 cup canola oil
- 3/4-1 cup rice milk or soy milk+ 1 tablespoon lemon juice or apple cider vinegar (add rice or soy milk gradually to achieve proper consistency of dough)

In a large bowl blend the flour, sugar, baking powder, baking soda, salt, walnuts, cranberries, and orange rind. In a small bowl gently blend the oil and mixture of rice milk+lemon juice/vinegar. Combine the contents of both bowls, stirring gently until dry ingredients are moistened and dough is the correct consistency to form a ball. Use a little more or less rice milk or soymilk, if necessary.

Lightly flour a flat surface, and with floured hands knead the dough a couple of times. Form the dough into a ball, and set it on a light colored cookie sheet covered with baking parchment (or misted with cooking spray). Press the ball down into an 7-1/2" circle about 1/2" high. With a sharp knife carefully cut the disk in place into eight wedges. Brush the top of the disk with maple syrup or sprinkle it generously with sugar. Bake at 425° for 20-25 minutes, until the crust browns lightly, and the middle is fairly firm. Leftover scones can be sliced horizontally and toasted in in a toaster oven. A non-hydrogenated canola oil spread makes a delicious topping for a warm scone if a topping is desired. Makes 8 scones.

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