

Lemon~Cranberry Scones



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 8

2c all~purpose flour	1/2t salt	1 large egg
1/3c +1T sugar	1/2c butter, very cold, cut into 2T pieces	1 large lemon, zested & juiced
1t baking powder	1/2c dried cranberries	1t lemon extract
1/4t baking soda	1/2c vanilla yogurt	

Preheat oven to 400. Place flour, 1/3c sugar, baking powder, baking soda and salt in bowl of food processor. Add butter and pulse several times until mixture resembles coarse meal. Add dried cranberries and pulse 1~2 times.

In small bowl, whisk together yogurt, egg, lemon zest and juice and lemon extract. Pour into bowl of food processor and pulse until dough forms. Dough will be sticky.

Place on lightly floured surface and shape into 7~8" circle about 3/4" thick. Sprinkle with sugar. Using a sharp knife, cut into 8 triangles and place on cookie sheet lined with parchment paper. Bake until golden brown, about 15~17 minutes. Cool 5 minutes and serve warm or room temperature.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by

meijer

Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com