

HWL Seasonal Scones (Cranberry-Orange & Cheddar-Chive)

Base Scone Dough (makes ~8 wedges or 12 rounds)

- 2 3/4 cups (345 g) all-purpose flour
- 1/3 cup (65 g) granulated sugar (reduce to 2 Tbsp for savory)
- 1 Tbsp baking powder
- 1/2 tsp baking soda
- 1 tsp kosher salt
- 1 stick + 2 Tbsp (140 g) unsalted butter, cold, cut into cubes
- 1 cup (240 ml) heavy cream, cold
- 1 large egg, cold
- 1 tsp vanilla extract (skip for savory)

Cranberry-Orange Scones (Sweet)

Add to base:

- 3/4 cup dried cranberries
- Zest of 1 large orange
- Optional: 2 Tbsp candied orange peel, finely chopped

Topping:

- Brush with cream + sprinkle of coarse sugar before baking.

Cheddar-Chive Scones (Savory)

Adjust base: reduce sugar to 2 Tbsp.

Add to base:

- 1 cup sharp cheddar, grated
- 2 Tbsp fresh chives, finely chopped
- Optional: pinch of black pepper or cayenne

Topping:

- Brush with cream + sprinkle of extra cheddar.

Method

1. Whisk dry ingredients.
2. Cut in cold butter until pea-sized chunks remain.
3. Whisk cream, egg, vanilla (if using). Pour into dry; fold gently until shaggy.
4. Add mix-ins (cranberry-orange OR cheddar-chive).
5. Turn onto floured board; pat into ~1" thick round. Cut into 8 wedges (or rounds with cutter).
6. Chill 30 minutes before baking (or freeze raw, see below).
7. Bake at 400°F (200°C), 18–22 minutes until golden.

Freezing for the Larder

1. After shaping, place scones on parchment-lined tray. Freeze solid.
2. Wrap each scone in parchment → tie or band closed.
3. Store in reusable freezer bags, labeled.
4. Bake from frozen: no thaw, just add 3–5 minutes to bake time.