

# *Gourmet on the Run*

## **A Wine and Kitchen Shop**

137 Marketplace Avenue ▪ Mooresville, NC 28117 ▪ 704-696-0030

### **Cranberry Scones**

#### **INGREDIENTS**

2/3 cup buttermilk or plain yogurt  
1 large egg  
3 cups all purpose flour  
4 tsp baking powder  
½ tsp baking soda  
½ tsp salt  
8 TBSP (1 stick) cold, unsalted butter  
1 cup fresh or frozen cranberries  
½ cup granulated sugar  
1 tsp freshly grated orange zest (optional)

#### **Variations:**

- Use craisins instead of fresh or frozen cranberries
- Add ½ cup sliced almonds to enhance flavor and texture

#### **METHOD**

1. Preheat oven to 375°F. Measure buttermilk in a 2-cup measuring glass; beat in egg with a fork.
2. Mix flour, baking powder, baking soda and salt in a large bowl. Stir to mix well. Add butter and cut in with a pastry blender or rub in with your fingers until the mixture looks like fine granules.
3. Add cranberries, sugar and orange zest. Toss lightly to distribute. Add buttermilk mixture and stir with fork until a soft dough forms.
4. Turn out dough onto a lightly floured board and give 5-6 kneads until well mixed. Form dough into a ball and cut into 8 wedges or roll until 1" thick and use 2" cutter to make round scones.
5. Place on un-greased cookie sheet and bake for 20-25 minutes or until medium brown.

### **Holiday Turnovers**

#### **INGREDIENTS**

1 box frozen puff pastry sheets, thawed  
6 TBSP cream cheese, room temperature  
6 TBSP Stonewall Kitchen Holiday Jam  
1 egg  
1 TBSP water  
Granulated sugar

#### **METHOD**

1. Preheat oven to 375°F. Grease or line baking sheets with parchment paper or Silpat.
2. Spread out each sheet of thawed puff pastry on a floured work surface. Cut each sheet into 9 squares.
3. Place 1 generous tsp. each of cream cheese and Stonewall Kitchen Holiday jam in the center of each square.
4. With your finger wet the edges of each square with water. Fold over pastry to form a triangle. Use a fork to crimp edges of each triangle making sure to seal in the filling. Prick with fork on top several times.
5. Whisk the egg and 1Tbsp. water and brush egg wash on each triangle. Sprinkle each turnover with granulated sugar. Place triangles on prepared baking sheet and bake for 15 minutes or until the turnovers are puffed and golden brown.
6. Serve warm or at room temperature.

#### **My Notes:**