

Cranberry Wheat Germ Scones

2 cups flour
½ cup toasted wheat germ
1/3 cup sugar
1 T baking powder
¾ tsp salt
1 T grated orange zest
1 tsp fresh rosemary, chopped
6 T butter, chilled and cut into tablespoon-sized pieces
2 egg yolks
½ cup whipping cream
¾ cup dried cranberries, coarsely chopped
20 small sprigs fresh rosemary

Preheat oven to 400°.

In the bowl of an electric mixer with a paddle attachment, combine the flour, wheat germ, sugar, baking powder, salt, orange zest and chopped rosemary. Add butter and mix until the butter is the size of small peas. Whisk the egg yolks into the cream, then stir into the butter mixture just until combined. Mix in the cranberries. On a lightly floured surface, gently press or roll dough into a ¾-inch-thick-disk. Use a cookie cutter or inverted glass to cut dough into 2-inch circles. Re-form and re-roll dough to create 20 circles. Place circles on a greased or lined cookie sheet and gently press one rosemary sprig into the center of each scone. Bake for 15 minutes. For a decadent treat, serve with mascarpone cheese.

Makes 20.