Cranberry Scones

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Ingredients

2 cups all-purpose flour, plus more for work surface
5 tablespoons sugar, plus 1 tablespoon for topping
1 tablespoon baking powder
1/2 teaspoon salt
1/4 teaspoon nutmeg
1/4 teaspoon cinnamon
6 tablespoons chilled unsalted butter, cut into small pieces
2/3 cup (plus 1 tablespoon) half-and-half
1/2 cup halved cranberries, drained on paper towels (or dried dried cranberries)

Directions

Preheat oven to 425 degrees. Line a baking sheet with parchment paper; Set aside.

Whisk together flour, 5 tablespoons sugar, baking powder, spices and salt. Cut in butter with a pastry blender or two knives until mixture resembles coarse crumbs. Stir in 2/3 cup half-and-half or until just moistened. Gently fold in cranberries.

On a lightly floured surface, knead dough gently, 5 to 10 times. Pat into a 1-inch-thick round. Cut into 8 wedges; place on a baking sheet, 2 inches apart. Brush tops with remaining tablespoon half-and-half; sprinkle with remaining tablespoon sugar.

Bake until golden brown, 12 to 15 minutes. Let cool on a wire rack.