

Literacy This Week



Yukon Literacy
Coalition

We are a society of people dedicated to improving the quality of life of all Yukoners. We do this by building the foundational skills required for lifelong learning; acknowledging that we are all adapting to an everchanging world.

It's cranberry season in the Yukon! Do you love picking cranberries each fall? Packing a picnic lunch, bear spray, a thermos of tea and your berry bucket to find the perfect patch. Choosing how to use the berries afterwards is the most fun. One of our favourite ways to use the fresh cranberries is to make scones. Here is an excellent recipe, yielding about 12 scones.

Cranberry Scones

Ingredients

- ❖ 2 *tblsp* (30 mL) freshly squeezed lemon juice
- ❖ 1 *cup* (250 mL) milk
- ❖ 2 $\frac{3}{4}$ *cups* (675 mL) all-purpose flour (approx.)
- ❖ $\frac{1}{2}$ *cup* (125 mL) granulated sugar
- ❖ 1 *tblsp* (15 mL) baking powder
- ❖ $\frac{1}{4}$ *tsp* (1 mL) each baking soda and salt
- ❖ $\frac{1}{2}$ *cup* (125 mL) cold butter cut into cubes
- ❖ 1 *cup* (250 mL) fresh or frozen cranberries cut in half if large

Preparation

Preheat oven to 425°F (220°C). Line 1 or 2 large baking sheets with parchment paper.

In a measuring cup or a bowl, stir lemon juice into milk; set aside. In a large bowl, combine flour, sugar, baking powder, baking soda and salt. Using a pastry blender or two knives, cut in butter until mixture is crumbly. Pour in milk mixture; stir with a fork until a soft, sticky dough forms.

Turn out onto a floured surface and, with floured hands, gently knead in cranberries, trying to not crush them and adding more flour to prevent sticking as necessary, until dough comes together, and cranberries are dispersed. Pat out to a 9-inch (23 cm) circle; cut into 12 wedges. Place on prepared baking sheet, at least 1-inch (2.5 cm) apart.

Enjoy!



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