

Bran Scones Recipe

Ingredients:

- 2-1/3 cups of sifted flour
- 1 cup of bran flakes
- 1/4 cup of sugar
- 1/3 cup of candied green cherries chopped
- 1 tsp of vanilla
- 1/3 cup of raisins
- 2 ½ tsp of baking powder leveled
- ½ cups of milk
- 1 large egg
- 1/3 cup of canola oil

Directions:

In a large mixing bowl, add the bran flakes and milk, and oil first. Mix and let this rest for about five minutes.

Now stir in the egg, and vanilla extract next before combining the flour, sugar, and baking powder. Stir well to make sure all the ingredients are thoroughly mixed and well

Add the raisins and chopped candied green cherries next to incorporate.

Pat down the dough to form a somewhat thick circle about eight inches around and two inches high. Then cut in half, then divide each half into thirds before placing on your greased baking pan. (If the dough becomes slightly sticky when lifting it after cutting, then pat the palm of hands with a little flour helps remedy that).

Bake in a 400-degree oven for about 12-15 minutes, depending on how your oven is regulated and the size of the scones you cut. The bottom will be gently brown.

ENJOY!

