



"Bake what you love and love what you bake." Established 2005

Phone (631) 543-8608

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Cranberry Scones and Clotted Cream

Here is what you need:

2 cups all-purpose flour
1 tablespoon baking powder
¼ cup sugar
1 teaspoon salt
4 tablespoons unsalted butter – ½ stick
¾ cup heavy cream; 1 – 2 tablespoons (if needed)
½ teaspoon vanilla
¼ cup Craisins®

Here is how you do it:

Preheat oven to 400 degrees. Lightly grease a baking sheet.

In a large bowl, combine flour, baking powder, sugar, and salt.

Cut in butter.

Add in heavy cream- ¾ cup. Then add additional heavy cream one table spoon at a time until mixture forms a dough.

Turn dough out onto a lightly- floured surface; incorporate chocolate chips and knead briefly.

Roll dough out into a ½ -inch-thick round shape.

Cut into 4 wedges and place on prepared baking sheet.

Bake 15 minutes or until golden brown.

- If you do not like Cranberries – you may use ¼ cup chocolate chips or raisins instead.

Clotted Cream:

Whip 1 cup heavy cream until firm, then fold in ½ cup sour cream; serve with scones.



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Cucumber Dill Cream Cheese Spread

Yield: About 2 cups

Here's what you need:

- 1 tablespoon fresh dill
- 1 clove fresh garlic
- ½ cucumbers with skin on
- ¼ teaspoon salt
- 2 – 8 oz. packages cream cheese (softened)
- ½ cup sour cream or mayo

Here is how you do it:

In a food processor, add dill, garlic, cucumber and salt, process for 30 seconds. Then add cream cheese and sour cream/mayo and process until combined. Place in an airtight container and keep chilled in fridge until ready to use.

Cranberry Chicken Salad

Yield: 2 to 2½ cups

Here is what you need:

- 1-pound cooked chicken breast, chopped
- ½ cup mayonnaise, or to taste
- ½ cup sweetened dried cranberries
- ½ cup celery, chopped
- ¼ cup chopped onion (optional)
- ¼ cup plain panko bread crumbs
- 1 pinch salt and black pepper to taste

Here is how you do it:

Mix all ingredients together by hand in a bowl, or for a paste consistency, use a food processor. Place in an airtight container and keep chilled in fridge until ready to use.

Avocado Spread

Yield: 1 ½ cups

Here is what you need:

- 1 8-ounce brick cream cheese, softened
- 8-ounce guacamole

Here is how you do it:

Mix all together in a bowl until smooth, or combine in a food processor. Place in an airtight container and keep chilled in fridge until ready to use.



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