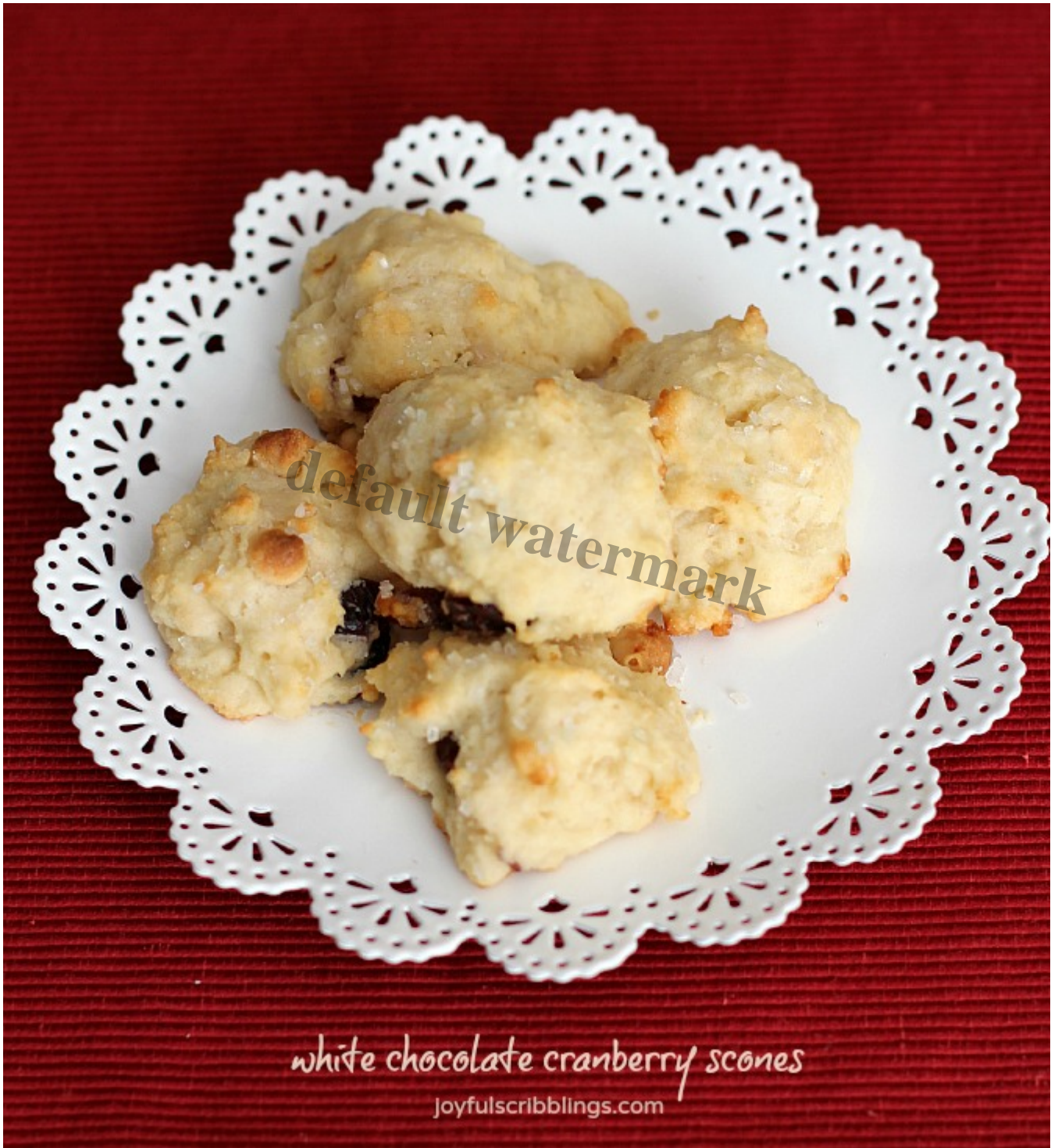




White Chocolate Cranberry Mini Scones

Description

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Making scones just got easier with I Can't Believe It's Not Butter Spread. I make [cinnamon scones](#) every Christmas and at other times during the year. It's one of my most requested recipes, but scones can be a little tricky to make. I was surprised to learn you can use I Can't Believe It's Not Butter Spread to make scones. [The I Can't Believe It's Not Butter website](#) shares a Golden Mini Scones recipe which I decided to adapt a little. The original recipe can be found [here](#), but if your craving a little chocolate try these white chocolate cranberry mini scones.



I was a little skeptical at first, but was surprised at how easy these mini scones were to make, and they taste delicious. The I Can™ Believe It™s Not Butter Spread made it easy to cut into the flour with my pastry blender. The new I Can™ Believe It™s Not Butter!® is made from real, simple ingredients. It contains non-GMO sourced ingredients like plant-based oils, purified water and a pinch of salt. The new I Can™ Believe It™s Not Butter!® spread also has 40% fewer calories and 70% less saturated fat than butter.



There is no kneading required to make these scones and the dough held together very nicely. I used a mini scoop to place the dough on my cookie sheet, sprinkled them with some coarse sanding sugar and they were finished in no time at all. These white chocolate cranberry scones have all the buttery taste of a traditional scone, but without all the calories and bad fats. [I Can™ Believe It™s Not Butter](#) spreads contain good fats similar to the good fats that are in avocado, walnuts and almonds.



The original recipe calls for regular milk, but I used buttermilk. I also substituted the golden raisins with dried cranberries and white chocolate chips. I love the combination of cranberries and white chocolate this time of year. These white chocolate cranberry mini scones make a great snack with afternoon tea or with your breakfast in the morning. For more buttery goodness, spread some I Canâ€™t Believe Itâ€™s Not Butter Spread on top!

For more recipes using I Canâ€™t Believe Itâ€™s Not Butter spread visit their website [here](#). Let me know what you think of the new I Canâ€™t Believe Itâ€™s Not Butter spreads and the folks at Unilever would love for you to give your input at www.TheNewICB.com.

White Chocolate Cranberry Mini Scones

Author: Dawn at Joyfulscribblings.com

Ingredients

- 2 cups all-purpose flour
- 1/4 cup granulated sugar
- 2 tsp baking powder
- 1/2 tsp salt
- 6 Tbsp I Canâ€™t Believe Itâ€™s Not Butter Spread
- 1/2 cup dried cranberries
- 1/2 cup white chocolate chips
- 3/4 cup buttermilk
- Sanding sugar for sprinkling on tops (optional)

Instructions

1. Preheat oven to 400 degrees.
2. Spray baking sheet with no-stick cooking spray.
3. Combine flour, sugar, baking powder and salt in medium bowl.
4. Cut in I Canâ€™t Believe Itâ€™s Not Butter Spread with pastry blender or two knives until mixture is size of very coarse crumbs.
5. Stir in cranberries and white chocolate chips.
6. Stir in buttermilk just until dough forms.
7. Drop dough by heaping tablespoonfuls 2 inches apart on prepared baking sheets.
8. Sprinkle tops, if desired, with sanding sugar.
9. Bake 15 minutes or until golden.
10. Cool 5 minutes on wire rack.
11. Serve warm.

I was selected for this opportunity as a member of [Clever Girls](#) and the content and opinions expressed here are all my own.

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Author

queenie

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