

# Cranberry Eggnog Cornbread Scones

This is probably one of the best scone recipes I've made. The texture is nice and the taste is excellent. They have just a hint of eggnog, so even those who aren't big fans of the drink will like them.

Recipe by [Morgane Gauthier](#) | Created on **Mar 8, 2022**

## Ingredients

- 2 cups all-purpose flour
- ½ cup cornmeal
- ? cup white sugar
- 1 tablespoon baking powder
- ½ teaspoon salt
- ? cup butter, chilled
- ¾ cup raisins (sweetened, dried cranberries)
- ? cup eggnog

## Directions

- Preheat oven to 375 degrees F (190 degrees C). Lightly grease a baking sheet.
- Stir the flour, cornmeal, sugar, baking powder, and salt together in a mixing bowl until blended. Cut in the butter using a pastry cutter or two knives until coarse crumbs form. Mix in the raisins. Use a fork to stir in the eggnog and make a sticky dough.
- Turn the dough out onto a lightly floured surface; dip hands in flour and knead the dough about 10 times. Pat the dough out into a disk about 1/2 inch thick. Dip a 2 inch diameter biscuit cutter into some flour, and cut out 8 to 10 rounds. Place rounds about 2 inches apart on prepared baking sheet. Use up remaining dough by patting it into a smaller disk and cutting again.
- Bake in preheated oven until risen and golden brown, about 15 minutes. Serve warm or at room temperature.

## Nutrition Facts

Serving: **8 servings** | Calories: **312.1 kcal** | Carbohydrates: **51.7 g** | Protein: **4.7 g** | Saturated fat: **5.9 g** | Cholesterol: **32.8 mg** | Sodium: **395.3 mg** | Fiber: **1.8 g** | Sugar: **19.1 g**

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