



PETITE CRANBERRY THUMBPRINT SCONES

1 pkg **TSG Cranberry Scone Mix**
1 container (8 oz) heavy cream
1/2 cup finely chopped walnuts, optional
TSG Pear Fig Preserves

1. Heat oven to 350°F. Prepare scone mix with cream according to package directions.
2. Roll heaping tablespoonfuls of dough into balls. Roll balls in nuts to coat, if desired. Place 2" apart on ungreased baking sheet. Press thumb into center of each ball to make a deep indentation. Spoon 1/2 tsp preserves into each indentation.
3. Bake in 350°F oven until scones are golden, 12 to 14 minutes. Cool on wire rack.

Makes 14 to 16 petite scones