

Cranberry Cream Cheese Scone Thins

AKA Breakfast Biscuits or Breakfast Cookies

Scone Thins are for any time you want just a few bites of something cozy and crunchy: breakfast, coffee break, or teatime. I calibrated the recipe so that it would take a full 8-ounce package of cream cheese (Philadelphia brand). Along with two sticks of butter, a half pint of heavy cream, and two large eggs, this makes four out of the nine ingredients that you don't have to weigh or measure, so it is easy to put the dough together.

YIELD: NET WEIGHT OF DOUGH—2000 grams (4# 6 oz)
56 - 2" x 3" (5 x 7.5 cm) RECTANGLES (About 35g each)
OR: 42 - 2³/₄" (7 cm) DIAMETER ROUNDS (About 30g each)

INGREDIENTS

DRY:

490 grams all-purpose unbleached flour (King Arthur) (3½ cups)

280 grams bleached all-purpose flour (Gold Medal) (2 cups)

200 grams sugar (1 cup)

40 grams baking powder (2 Tablespoons + 2 teaspoons)

10 grams fine sea salt (2 teaspoons)

225 grams cold unsalted butter, cut in ¾" chunks (2 sticks)

225 grams cold Philadelphia cream cheese, cut in ¾" chunks (One 8-ounce package)

LIQUIDS:

240 grams heavy cream (1 cup/1/2 pint)

100 grams whole eggs (2 large)

ADD-INS:

240 grams dried cranberries (1½ cups)

2050 grams = Total 72 oz (4# 8 oz)

TOPPING:

Brush tops of unbaked Scone Thins with heavy cream and sprinkle with sparkling sugar. Or omit the sugar, and just brush tops with cream.

INSTRUCTIONS

1. **SET UP** a quarter-sheet pan 9" x 12" x 1" (23 x 30 x 2.5 cm) lined with parchment paper, for freezing dough layers. Set up two half sheet pans 13" x 18" x 1" (33 x 45 x 2.5 cm) lined with parchment paper, for baking.
2. **COMBINE** dry ingredients in a large mixing bowl. Whisk to blend. Add cold butter and cream cheese and cream cheese flakes.
3. **WHISK** together in a separate bowl the heavy cream and eggs. Pour into the dry ingredients and mix, using a large rubber spatula, until the liquids are half absorbed. Scatter the cranberries over the top and continue to mix just until the dough comes together and the cranberries are evenly distributed.
4. **PULL** dough together in the bowl, scraping up loose flour from the bottom. Transfer dough to a floured counter and press together. Pat out into a rough rectangle about 8" x 12" (20 x 30 cm). Fold dough in half and turn it so that the folded edge is facing you. Repeat, patting the dough into a rectangle each time, before doing a total of 3 half-folds.
5. **SCALE THE DOUGH:** Weigh into three portions at 570 grams (20 ounces / 1¼ lb) each and one portion 285 grams (10 ounces). (Note: this recipe makes 3½ sheets of dough, quarter-sheet size (8" x 12" x ⅜" thick).
6. **TO ROLL OUT DOUGH SHEETS:** **PLACE** one portion of dough on a quarter-sheet of parchment paper sprinkled generously with flour (cut half sheets of parchment in half for this). Pat out gently so it's easy to roll out. Cover the dough with a sheet of plastic wrap and roll out with rolling pin to an even ⅜" (10 mm) thickness the size of the parchment. This not only makes it easy to roll the dough to the correct size, but it allows you slide the rolled-out dough (with parchment and plastic wrap still intact) off the counter and into a quarter-sheet pan for freezing. Repeat this process with the other portions of dough. You can stack the sheets of dough in the pan to save freezer space.
7. **FREEZE** the pan of dough sheets. This dough can be frozen for up to a month, so cut and bake off all the Scone Thins at once, or as needed.
8. **REMOVE** one sheet of frozen dough from the freezer at a time and place on a cutting board. Loosen the parchment and remove the plastic wrap. Let rest at room temperature for 10-15 minutes or until easy to cut, but don't thaw completely. **CUT** into desired shapes.

9. FOR RECTANGLES: CUT a sheet of partially frozen dough crosswise into four 3" (7.5 cm) strips, then cut lengthwise into four 2" (5 cm) strips, creating 16 - 2" x 3" (5 x 7.5 cm) rectangles. For cutting, use a long slicing knife (or a pizza cutter) with a ruler as a guide.
10. FOR ROUNDS: CUT a sheet of partially frozen dough using a 2¾" round cutter. I like to use a Matfer fluted round cutter #70, which is 2¾" in diameter, but you can also use a plain round cutter of the same size. When using a 2¾" cutter, each sheet of dough will yield 12 rounds. The scraps can be baked off for snacks.
11. ARRANGE the partially frozen Scone Thins on parchment-lined half sheet pans. Brush tops with heavy cream and sprinkle with sparkling sugar, if desired.
12. BAKE @ 400° F (204° C) for 15 - 17 minutes until golden brown.
13. COOL Scone Thins on the baking pan.
14. BAKED Scone Thins freeze as well as the dough. I like to freeze them on a sheet pan first, then stack them into a plastic bag; freeze for up to a month.

Recipe Ancestry Notes:

The concept for thin scones was inspired by [Rose Levy Beranbaum](#) in her cookbook *The Baking Bible* (2014). Rose calls them "Scone Toppers." Also inspired by Rose: the use of cream cheese as an ingredient in scone dough. Thank you Rose. I created this recipe by loosely adapting a recipe for Orange Currant Scones by [Judy Rogers](#) in *The Zuni Café Cookbook* (2002). Although she is no longer with us, she deserves a thank you.

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EQUIPMENT & SUPPLIES that I find helpful when making Scone Thins:

1) Digital Scale: I like this Escali scale; it is very durable and not too expensive. Amazon says the last time I purchased one of these was June 16, 2013. I've been using it constantly for ten years and it still

2) Sheet Pans: Quarter-size sheet pans 9½" x 13", also called bun pans) for the dough sheets and Half-size sheet pans (13" x 18") for baking.

3) Parchment Paper: Half-size parchment sheets (Cut them in half to use in the quarter sheet pans).

4) Long slicing knife or pizza cutter for cutting into rectangles.

4) C-thru ruler: 12" C-Thru Graph Ruler.

5) 2¾" Round Cutter: Either plain round or Matfer #70 fluted round. Or 3"Scallop Cutter.