

A close-up photograph of several orange cranberry scones resting on a silver wire cooling rack. The scones are golden-brown and topped with a thick white glaze that has dripped down the sides. Small red cranberries are visible on top of the scones. The rack is placed on a wooden surface.

Orange Cranberry Scones

A RECIPE BY ERIKA LEGGE

Prep Time - 20 minutes

Makes - 8 scones

Bake Time - 20 minutes

ingredients

Scones

- 2 2/3 cups all-purpose flour
- 1/3 cup sugar
- 2 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1/2 cup butter (cut in cubes but I shred my butter)
- 1 cup fresh cranberries, chopped

- 1/4 cup orange juice
- 1/4 cup half & half
- Zest and juice from 1 orange
- 1 tsp sugar

Drizzle

- 1/2 cup powdered sugar
- 1 Tbsp milk
- 1 tsp orange zest

directions

- Preheat oven to 425°, line a baking sheet with parchment paper and add a little flour to a clean surface.
- In a large mixing bowl, whisk flour, sugar, baking powder, baking soda and salt together.
- Using a pastry blender, or a fork, add butter and mix until crumbly.
- Add cranberries and orange zest, stir.
- Pour orange juice and half & half into bowl. With clean, cold hands, mix into the flour mixture until just combined. Add remaining juice squeezed from the orange, if more liquid is needed.
- Remove from bowl and knead about 8 times. Flatten out to about an inch or so and make a round disc like shape.

directions (cont.)

- Cut into 8 pieces. Place onto the parchment paper separating each scone a bit.
- Sprinkle sugar on top of each scone prior to baking.
- Bake for about 20 minutes or until browned.
- In a small mixing bowl, stir powdered sugar and milk together. Add orange zest and stir. Set aside.
- Remove scones from oven and once cooled a bit, drizzle with orange glaze and enjoy.