

Lighter Cranberry Orange Scones

Calories: 210kcal

Fat: 3.8g

Ingredients

- 2 cups flour
- 1 tbsp baking powder
- 2 tbsp butter cold and cubed
- Zest of one orange
- 1 tsp vanilla
- 1/2 cup cranberries dried or fresh
- 3 tbsp sugar
- 1 egg
- 5 tbsp nonfat Greek Yogurt



- 1 tsp milk

Glaze

- 1/2 cup Powdered sugar
- 1 tsp orange juice

Instructions

- In a bowl, stir together flour, baking powder, and orange zest.
- Cut cold butter (refrigerated or frozen) into small cubes and add in to flour mixture. Use your hands to make a crumble texture. Be careful not to over-mix and melt the butter!
- Stir in cranberries and sugar and gently combine with a spoon.
- Whisk egg and pour into crumble mixture. Mix the dough with a spoon before adding in yogurt 1 tbsp at a time. Dough should start to stick together and get sticky. Add vanilla and milk.
- Lightly flour a cutting board and turn your dough into it. Shape it into a circular disk roughly 8-9 inches across, 1 inch thick.
- Cut into 8 equal triangles and place on a lined baking sheet.
- Put baking sheet in the fridge for 30 minutes. This will ensure your butter is nice and cold when it goes in the oven.
- Preheat oven to 400.
- Brush tops of scones with milk. You can sprinkle some coarse sugar if you plan to skip the glaze.
- Bake for 15 - 20 minutes, until tops are just golden brown.
- Cool on wire rack. Once cool, combine orange juice with powdered sugar to create glaze and pour it over the scones. Enjoy with a hot cup of coffee!