

Favorite Orange-Cranberry Scones

My co-workers love these orange-cranberry muffins and requested them first for our annual bake sale at work. I've gotten requests from friends to bring these when visiting or for parties.

Submitted by **Sue Carey-Bradley** |

Prep Time: 15 mins

Cook Time: 20 mins

Total Time: 35 mins

Servings: 8

Yield: 8 scones

Ingredients

- 2 cups all-purpose flour
- ½ cup white sugar
- 1 large orange, zested
- 1 teaspoon baking powder
- ½ teaspoon salt
- ¼ teaspoon baking soda
- ½ cup frozen unsalted butter
- ¾ cup dried cranberries
- ½ cup sour cream
- 1 large egg
- 3 tablespoons orange juice, or more as needed
- 1 teaspoon vanilla extract
- 3 tablespoons white sugar

Directions

Step 1

Preheat the oven to 375 degrees F (190 degrees C). Line a baking sheet with parchment paper.

Step 2

Combine flour, 1/2 cup sugar, orange zest, baking powder, salt, and baking soda in a large mixing bowl. Grate frozen butter into dry ingredients using a box grater. Combine well, incorporating butter into dry ingredients until it looks like a coarse crumble. Stir in cranberries until combined.

Step 3

Combine sour cream, egg, orange juice, and vanilla extract in a small mixing bowl. Mix until smooth. Stir into dry ingredients and combine until dough just holds together and there are no dry ingredients at bottom of bowl; do not overmix.

Step 4

Turn out dough and form into a 10-inch circular mound, pressing flat to about 3/4-inch thickness, and sprinkle with remaining 3 tablespoons sugar. Cut circle into 8 triangles and spread apart slightly on the prepared baking sheet.

Step 5

Bake in the preheated oven until golden, 17 to 20 minutes. Serve warm or at room temperature.

Nutrition Facts

Per serving: 371 calories; total fat 16g; saturated fat 9g; cholesterol 60mg; sodium 264mg; total carbohydrate 55g; dietary fiber 2g; total sugars 27g; protein 5g; vitamin c 15mg; calcium 72mg; iron 2mg; potassium 121mg