

Orange Scones

Ingredients *(Makes 8 scones)*

For the Scones:

- 2 cups (250g) **all-purpose flour**
- ¼ cup (50g) **granulated sugar**
- 1 tbsp **orange zest** (from 1 large orange)
- 2 tsp **baking powder**
- ½ tsp **salt**
- ½ cup (1 stick / 115g) **cold unsalted butter**, cubed
- ½ cup (120ml) **heavy cream** (plus extra for brushing)
- 1 **large egg**
- 2 tbsp **fresh orange juice**

For the Orange Glaze (Optional):

- ½ cup (60g) **powdered sugar**
- 1-2 tbsp **orange juice**
- ½ tsp **orange zest**

Step-by-Step Instructions

1. Prep & Preheat

- Preheat oven to **400°F (200°C)**.
- Line a baking sheet with parchment paper.

2. Make the Dough

- In a bowl, whisk **flour, sugar, orange zest, baking powder, and salt**.
- Cut in **cold butter** with a pastry cutter (or fingers) until crumbly.
- In another bowl, mix **cream, egg, and orange juice**.
- Pour wet ingredients into dry, stirring just until combined (*don't overmix!*).

3. Shape & Bake

- Turn dough onto a floured surface, pat into a **1-inch thick circle**.
- Cut into **8 wedges** (like a pizza).
- Transfer to baking sheet, brush tops with **extra cream**.
- Bake **15-18 mins** until golden.

4. Glaze & Serve

- Whisk **powdered sugar, orange juice, and zest** until smooth.
- Drizzle over warm scones.

Pro Tips for Perfect Scones

🍊 **Use cold butter** – Ensures flaky layers.

🥣 **Don't overwork dough** – Mix just until combined.

🔥 **Hot oven** – For the best rise and golden crust.

❄️ **Freeze before baking?** Yes! Freeze shaped scones, then bake +5 mins.