

# Orange (or Orange Cranberry) Scones

Tender delicious biscuit texture bursting with orange flavor

- 1 cup THM Baking Blend
  - 1/2 cup Oat Fiber
  - 6 tbsp xes sweetener (or THM gentle sweet)
  - 1 tbsp baking powder
  - 1/2 tsp mineral salt
  - zest of one orange
  - 1 scoop THM Collagen (optional)
  - 1 tsp Sunflower Lecithin (optional)
  - 6 tbsp butter (cold)
  - 3/4 cup nut milk (1 tbsp reserved)
  - 1 tsp natural orange extract
  - 1 cup cranberries, sliced or chopped (optional)
  - 1 tbsp xylitol (or sweetener of choice)
1. Preheat oven to 425 degrees.
  2. Whisk together baking blend, oat fiber, sweetener, baking powder, salt, collagen, lecithin, and orange zest. (I like to use the food processor, but you can do this by hand.)
  3. Add butter and cut in till coarse crumbs are formed.
  4. Stir in nut milk and extract. Fold in cranberries if using. (I sliced my cranberries in half before folding them in.)

5. Knead the dough a bit and form into a 1" thick disk on a lightly greased baking sheet. Brush the top of the disk with the reserved 1 tablespoon of nut milk.
6. Sprinkle the 1 tbsp of xylitol (or other sweetener) over the top of the dough.
7. Cut the disk into 8 wedges. (I know mine are cut into 4, but I divided the dough into two disks to make 2 flavors.) At this point, you can leave the edges touching or separate slightly before baking.
8. Bake for 20-25 minutes, checking at 15 minutes.