

# Cranberry Orange Scones



## **Servings: 8**

*Cranberry Orange Scones:*  
3 cups all-purpose flour  
1/2 teaspoon salt  
1 tablespoon baking powder  
1/3 cup sugar  
1/4 cup packed brown sugar  
1 tablespoon orange zest  
1/2 teaspoon ground cinnamon  
1/2 cup cold butter, cut in 1" cubes  
1 large egg  
3/4 cup milk  
2 teaspoons vanilla extract  
1 1/2 cups fresh cranberries  
For the Egg Wash:  
1 large egg  
1 splash water  
For the Orange Glaze:  
1 cup powdered sugar  
2 tablespoons orange juice  
1 teaspoon orange zest  
1/2 teaspoon vanilla extract

## Cranberry Orange Scones:

In a large bowl combine all-purpose flour, salt, baking powder, sugar, brown sugar, orange zest, and ground cinnamon. Mix well to combine.

Using your hands work the butter into the dough until it resembles a coarse meal. (The butter should be the size of peas.)

In a bowl whisk together egg, milk, and vanilla extract. Pour the milk mixture into the centre of the flour mixture. Add the cranberries.

Use a spatula to stir everything together until just moistened.

Place the dough on to a lightly floured surface and knead the dough a few times.

Shape the dough into an 8-inch disc. Cut the disc into 8 even wedges and place on the baking tray lined with parchment paper 2-inches apart.

In a small bowl whisk together 1 egg with a splash of water until well combined. Lightly brush each scone with the egg wash.

Bake in a 425°F oven for 18-20 minutes or until the scones are lightly golden brown. Allow the scones to cool for 5 minutes.

## For the Glaze:

In a bowl combine powdered sugar, orange juice, orange zest, and vanilla extract. Drizzle the glaze over top of the scones.

Serve

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Per Serving (excluding unknown items): 437 Calories; 14g Fat (28.6% calories from fat); 7g Protein; 71g Carbohydrate; 2g Dietary Fiber; 79mg Cholesterol; 404mg Sodium; 32g Total Sugars; trace Vitamin D; 183mg Calcium; 3mg Iron; 138mg Potassium; 272mg Phosphorus. Exchanges: .

