

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

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: .

