



FRESH ORANGE SCONES

INGREDIENTS:

SCONES

- 1/3 cup Sugar
- 1 large Orange, zested
- 2 cups All-Purpose Flour
- 1 teaspoon Baking Powder
- 1/4 teaspoon Baking Soda
- 1/2 teaspoon Salt
- 1/2 cup Unsalted Butter, frozen
- 1/2 cup Sour Cream
- 1 large Egg

GLAZE

- 3 Tablespoons Unsalted Butter, melted
- 1 cup Powdered Sugar
- 1/2 teaspoon Vanilla Extract
- 3 Tablespoons Orange Juice

PREPARATION INSTRUCTIONS:

1. Preheat oven to 400°F and set oven rack to the middle position. Line a baking sheet with parchment paper, set aside.
2. In a large bowl, stir sugar and orange zest together until moistened and zest is evenly distributed.
3. Next, add in flour, baking powder, baking soda and salt. Mix to incorporate.
4. Grate frozen butter into mixture, then using your hands, work in the butter until the mixture resembles a coarse meal. Separately, in a small bowl, whisk sour cream and egg until completely smooth.
5. Gently stir sour cream mixture into the flour mixture until just about combined. Try not to over work the dough. Gently press the dough against the sides of the bowl a few times and form a ball. The dough will be sticky at first but will come together as you form it.
6. Place dough on a lightly floured surface and lightly pat into an 8" circle about 3/4" thick. Use a sharp knife or cookie cutter to cut into your preferred shape.
7. Transfer onto prepared baking sheet—leaving about 1" between each one.
8. Bake scones for 15-17 minutes or until the tops begin to golden.
9. Allow them to cool for 10 minutes on the pan before transferring onto a wire rack to finish cooling completely. During this time, prepare the glaze. Stir together melted butter, powdered sugar, vanilla and orange juice until smooth. Once completely cooled, either dip or drizzle the glaze atop the cooled scones.