

# Cranberry Scones with Orange Glaze

## Yields 8 scones

For the dough:

- 2 cups of Soft Red Winter Wheat flour
- ⅓ cup sugar
- 1 tbs baking powder
- ½ tsp salt
- 6 tbs of cold unsalted butter
- ⅔ cup dried cranberries
- 2 teaspoons orange zest
- ½ cup of heavy cream ( +1-2 tbs to brush over the top)
- 1 egg
- 1 tsp vanilla extract

For the glaze:

- 1 cup powdered sugar
- 1-2 tbs freshly squeezed orange juice
- ½ tsp vanilla extract

- 1) Preheat oven to 400°F oven. Line a baking sheet with parchment paper and set aside.
- 2) Mix together the flour, sugar, baking powder, and salt. Cut in the butter into the dough until it forms small crumbs. Add in the dried cranberries and orange zest.
- 3) In a separate bowl combine your wet ingredients, heavy cream, egg, and vanilla extract.
- 4) Add the wet ingredients to the dry ingredients and mix until slightly combine. It's okay if it doesn't look like a cohesive ball of dough.
- 5) Work the dough into a disk shape on a lightly floured surface, then cut into 8 equal pieces.
- 6) Place those pieces on your parchment lined baking sheet and freeze for about 10 minutes.
- 7) Take the sheet out of the freezer and brush the tops of the scones with the 1-2 tablespoons of heavy cream.
- 8) Bake them for about 20 minutes until the scones are cooked through and turning a light brown. Allow to cool completely.

For the glaze:

- 1) While scones are in the oven, in a bowl mix the powdered sugar, and vanilla extract while slowly adding in the 1-2 tablespoons of orange juice until the glaze

reaches your desired consistency (preferably something “drizzlable”). You may need to add more or less orange juice.

2) Drizzle over scones and allow to harden. Enjoy.

Store scones in an air tight container for up to two weeks in the fridge. You can also freeze them until ready to bake (up to 2 months). Glaze can be stored in the fridge for up to 2-3 days in an air tight container.