

# Cranberry-Orange Scones



## Steps

1. Preheat oven to 400°F.
2. In the bowl of a stand mixer combine flour, sugar, baking powder, salt and all but 1 teaspoon of the orange zest. Add diced butter and mix until large crumbles form.
3. Add the eggs, one at a time and stir until just combined. Slowly pour in cold cream, again mixing until just combined (do not overmix!).

4. In a small bowl coat cranberries with  $\frac{1}{4}$  cup flour before adding to the butter-flour mixture. Fold in cranberries. Dough should be pretty sticky.

5. Generously flour your counter/board with  $\frac{1}{4}$  cup flour (or more if necessary). Dump dough out and form into a large circle about 1" thick. Using a biscuit cutter, cut out dough minimizing dough scraps. Put scones on a sheet pan(s) lined with parchment paper and bake for 20 - 25 minutes until edges start to turn golden brown.

6. While the scones bake, make the glaze. In a small bowl combine the confectioner's sugar, juice and zest together until there are no lumps. Glaze scones only when they have **fully** cooled.

\*These are best eaten within a few days of baking. Make sure to store in an air-tight container.

## Ingredients

### *For the Scones*

- 4 cups all-purpose flour
- $\frac{1}{4}$  cup sugar
- 2 tablespoons baking powder
- 2 teaspoons Kosher salt
- Zest from one orange, divided
- 3 sticks unsalted butter, super-cold, diced
- 4 extra-large eggs
- 1 cup super-cold heavy cream
- 2 cups cranberries
- $\frac{1}{8}$  cup flour, divided

### *For the Orange Glaze*

- 1 cup confectioner's sugar, sifted
- 1 teaspoon orange zest
- 1 tablespoon fresh orange juice