

# Petite Cranberry Orange Scones

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## **Ingredients**

2 cups all purpose flour  
2 teaspoons baking powder  
1/2 teaspoon kosher salt  
1/3 cup sugar  
1 large egg  
scant 1/2 cup half and half  
zest of one orange, divided  
1/2 cup unsalted butter, cut in small pieces and well chilled  
1/2 cup dried cranberries, roughly chopped

## **Glaze:**

1 cup sifted powdered sugar  
2 tablespoons orange juice (from the zested orange)  
1/2 teaspoon orange zest (reserved from above)

## **Directions**

Preheat oven to 425 degrees and line a baking sheet with parchment paper.

In a large bowl, whisk together the flour, baking powder, salt, and sugar.

In a separate small bowl, whisk together egg, half and half, and most of the orange zest (reserve about 1/2 teaspoon for the glaze); set aside.

Rub cold butter pieces into the flour mixture with your fingertips (or use a pastry blender) until it resembles coarse crumbs. Stir in the chopped cranberries.

Add the egg mixture to the flour mixture all at once and stir until the mixture clumps together. Dump mixture out onto a floured countertop and, with floured hands, gather into a ball and knead once or twice to combine everything. If it's quite sticky, just sprinkle some extra flour on the counter and on top of the dough to keep it from sticking. Cut dough into two equal pieces and pat each into a circle about 3/4 inch thick. Cut each circle like a pie into 8 slices. Arrange scones on the parchment-lined baking sheet.

Bake in a preheated 425 degree oven for 12 minutes or until lightly browned. Remove to a cooling rack and let cool completely before dipping in the glaze.

## **Glaze:**

Put some waxed paper or newspaper underneath the cooling rack to catch dripping glaze. In a small bowl that is wide enough to dip a scone, combine 1 cup sifted powdered sugar with 2 tablespoons orange juice and the reserved orange zest. Whisk until smooth. Dip tops of the scones in the glaze and place them (glaze side up) on the cooling rack. Once glaze is dry, scones can

be stored in a container or covered in plastic wrap. They are best eaten the day they are made, but will stay somewhat fresh for a day or two if carefully wrapped.