Orange Hazelnut Sourdough Scones

Ingredients:

- 1 cup flour
- 2 tablespoons sugar
- 1/2 teaspoon salt
- 1/4 teaspoon baking soda
- 2 teaspoons baking powder
- 1/2 cup (1 stick) cold butter, cut into small pieces
- 1/2 cup candied orange peel Paradise Fruit Co.
- 1/3 cup chopped hazelnuts
- 1 egg
- 3/4 cup sourdough starter
- 2 tablespoon milk or cream
- 2 tablespoons coarse sugar
- 1/4 cup candied dried orange peel

Directions:

Into a mixing bowl, sift together flour, sugar, salt, baking soda and baking powder. Cut in butter with a pastry blender or two knives until mixture resembles coarse meal. Stir in candied orange peel and hazelnuts.

Break egg into a 1-cup glass measuring cup, beat lightly with a fork, then fill the cup with starter (adjust amount of starter if necessary to make mixture equal 1 cup). Add this mixture to the dry ingredients and mix lightly just until combined. Turn out onto a lightly floured board and gently knead 8 to 10 times. Knead in up to 1/4 cup more flour ONLY if needed to keep dough from sticking. (dough should be very soft)

Gently pat dough into a circle about 8" in diameter. Using a floured knife, cut into 8 wedges. Brush tops with milk or cream, sprinkle with coarse sugar and candied orange. Carefully transfer wedges using a spatula or pie server to a lightly greased baking sheet, placing them at least 2" apart. Bake at 400 degrees for 15 to 18 minutes or until golden brown. Transfer to a rack to cool slightly before serving.