

Orange Craisin Scones

Ingredients:

- 2 ⅔ cup all purpose flour
- ½ cup sugar
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup butter, cut into small pieces
- ½ cup craisins, coarsely chopped
- ½ cup candied orange peel
- 1 tablespoon orange zest
- ¼ cup orange juice
- ¼ cup half and half
- 1 teaspoon sugar

Orange Glaze:

- ½ cup powdered sugar
- 1 tablespoon orange juice
- 1 teaspoon orange zest

Directions:

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

In a large bowl, whisk flour, sugar, baking powder, baking soda and salt together. Using a pastry cutter or fork, add butter and mix until crumbly.

Add craisins, candied orange peel and orange zest. Stir. In a small bowl, pour orange juice and half and half, stir.

Pour wet ingredients into dry ingredients, and with clean hands, mix until just combined. Add additional orange juice if more liquid is needed.

On a clean surface, lightly covered with flour, knead dough about 8 times. Flatten out dough to about 1 inch high and form into a rectangle. Sprinkle the top with coarse sugar. Gently pat into dough.

But into 8-10 triangle pieces and place on the prepared baking sheet.

Bake for 16-20 minutes or until browned.

Remove from oven and once cool, drizzle with orange glaze and enjoy.

