

Orange Scones

Indulge in a delightful breakfast by trying our tasty Orange Scones. These treats are packed with the goodness of orange juice, zest, and candied orange peel, topped with a delicious sweet icing. Get ready for a mouthwatering experience that will satisfy your sweet tooth cravings!

Ingredients:

SCONES:

- 2 cups unbleached all-purpose flour
- 1/3 cup granulated sugar
- 1 1/4 tsp. baking powder
- 1/2 tsp. baking soda
- 1/4 tsp. sea salt
- 1/2 cup salted butter cold (1 stick)
- 8 oz. container Paradise candied orange peel
- 1 tsp. pure vanilla extract
- 1 tbsp. orange juice
- 1 cup buttermilk or soured milk (+ 2 tbsp)
- 1 large egg
- 1 tbsp. half-and-half
- 2/3 cup unbleached flour or as needed

ORANGE ICING:

- 3 cups powdered sugar
- 1/4 cup half-and-half
- 1 tbsp. orange juice
- 1 tsp. grated orange zest (or substitute jarred orange peel)

Directions:

Preheat oven to 400°.

Line a cookie sheet with parchment paper. Set aside.

In a large mixing bowl, place flour, granulated sugar, baking powder, baking soda and salt. Stir or whisk well to combine ingredients. Add cold butter and cut into mixture with a pastry blender until coarse crumbs form.

Add candied orange peel and stir again to combine. Measure out buttermilk in a small measuring cup.

Add vanilla extract and orange juice and stir to combine. Pour buttermilk mixture into flour mixture adding only enough to make a soft dough. Measure out about 2/3 to a cup of flour. Sprinkle about a quarter cup on the bread board.

Transfer dough to the floured bread board; sprinkle very generously with some of the flour; work the flour into the dough with your fingers. Turn dough over about half way and sprinkle with more flour.

Continue this pattern and work the flour into the dough with your fingers. This will take approximately 15-20 seconds to get most of the flour worked into the dough.

Pat dough into a 7-inch round. Cut the dough into eighths. Transfer the scones onto the parchment paper-lined cookie sheet.



Combine egg and cream in a small bowl with a whisk. Brush each scone with egg/cream mixture. Bake at 400° for approximately 20 minutes, or until a toothpick inserted in center comes out clean.

Remove scones to wire racks and cool approximately 10 minutes before adding glaze.

Add glaze and serve.

ORANGE ICING:

In a large sized mixing bowl, whisk half-and-half, powdered sugar and orange juice until smooth. Set scones on wire cooling rack. Pour icing over top of each scone. Sprinkle immediately with grated orange zest after glazing each scone. Let glaze set for 5-10 minutes before serving. Serve.

NOTE: You will not need all of the egg wash.

NOTE: My scones took 23 minutes to cook completely.

NOTE: I sprinkle the knife with flour before cutting the scone dough into eighths to prevent the dough from sticking.

NOTE: This is not the traditional way to make scones which usually turn out dense and dry. Mine have a softer, bread-like texture and are sweeter than regular scones.

NOTE: To sour milk: measure half-and-half or whole milk into a measuring cup. Add about a tablespoon of vinegar and allow mixture to sit out on counter for about 5 minutes to thicken before using in recipe.

A recipe from Teresa Ambra of <https://cantstayoutofthekitchen.com/>