

Cranberry Orange Scones

Ingredients

- 2 cups all-purpose flour
- 2 tablespoons + 1 teaspoon sugar
- 1 tablespoon grated orange zest
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon baking soda
- 1/3 cup cold butter
- 1 cup dried cranberries
- 1/4 cup orange juice
- 1/4 cup half-and-half cream
- 1 large egg, room temperature
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- 1 tablespoon whole milk
- 1 tablespoon sugar
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- **GLAZE (optional):**
- 1/2 cup confectioners' sugar
- 1 tablespoon orange juice
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- **ORANGE BUTTER:**
- 1/2 cup butter, softened
- 2 to 3 tablespoons orange marmalade

Directions

- In a large bowl, combine the flour, sugar, orange zest, baking powder, salt and baking soda. Cut in butter until the mixture resembles coarse crumbs; set aside.
- In a small bowl, combine the cranberries, orange juice, cream and egg. Add to flour mixture and stir until a soft dough forms.
- On a floured surface, gently knead 6-8 times.
- Pat dough into an 8-in. circle. Cut into 10 wedges. Separate wedges and place on a greased baking sheet. Brush with milk; sprinkle with 1 tablespoon sugar.
- Bake at 400° until lightly browned, 12-15 minutes. Remove to a wire rack.
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- Combine glaze ingredients if desired; drizzle over scones.
- Combine orange butter ingredients; serve with warm scones.