



Glazed Cranberry Orange Scones

- 2 cups flour
- 3 T. sugar
- 1 T. baking powder
- 1/4 t. salt
- Zest of 1 orange
- 6 T. butter, diced
- 2 eggs
- 1/2 cup milk
- 3/4 cup dried cranberries

Glaze:

- 2 oz. cream cheese
- 2 T. orange juice
- 1 cup powdered sugar
- Zest of 1 orange

Preheat the oven to 400 degrees F.

1. In a mixer, add flour, sugar, baking powder, salt and orange zest. Mix together, then add the diced butter and continue mixing for 2-3 minutes. (The butter will turn into pea-sized pieces throughout the flour.) Then add the cranberries and let the mix turn just 2 or 3 times, just so the cranberries are coated with flour. Then add the eggs & milk. Mix until just combined. Don't over mix.
2. Line a baking sheet with parchment, then lightly dust with flour. Turn the dough out onto the parchment. Sprinkle a bit of flour on top of the dough, as well as on your hands. Then begin pressing the scones into a 9" circle, about 3/4" thick. Use a large knife to divide the circle into 8 triangles.
3. Place in the oven and bake for 20 minutes. Slide the parchment off the baking sheet onto a cooling rack.
4. While the scones are cooling, mix the cream cheese and orange juice into a small bowl, until the cream cheese starts to liquify. Then add the powdered sugar. Mix together until the glaze is smooth, then add the zest of an orange. Mix well.
5. Drizzle glaze onto the warm scones, then use an off-set spatula to spread the glaze all over.