



Noreen's Kitchen

Cranberry Orange Scones

Ingredients

4 cups all purpose flour	1 egg
1/2 cup granulated sugar	1 teaspoon orange extract
1 tablespoon baking powder	1 teaspoon vanilla
1/2 teaspoon salt	1 tablespoon orange juice
1 tablespoon orange zest	1 cup dried cranberries
1/2 cup (1 stick) butter, cubed	cream for brushing on tops (optional)
1 brick (8 ounces) cream cheese, cubed	coarse sugar for sprinkling (optional)
1/2 cup heavy cream	

Step by Step Instructions

Preheat oven to 400 degrees.

Mix flour, sugar, baking powder, salt and orange zest together in a large bowl.

Cut cream cheese and butter into dry mixture using either a pastry blender or the paddle attachment on your mixer just until the mixture looks like coarse meal or small peas.

In a small bowl, combine heavy cream, egg, vanilla and orange extracts and orange juice.

Add cranberries to the dry mixture and stir well to combine.

Pour cream and egg mixture into the flour mixture and mix just until it comes together. Don't over mix.

Turn dough out onto a well floured board and fold in on itself a couple of times to form layers that will rise up when baking.

Press or roll dough into a 12 inch by 8 1/2 inch rectangle.

Cut the rectangle in half lengthwise and into four equal cuts across, making 8 pieces.

Cut each of these pieces into two triangles.

Place the scones onto a baking sheet lined with parchment. Leave a bit of space between each scone, they will spread just a bit.

Brush the tops of the scones with heavy cream and give them a generous sprinkle of coarse sugar.

Bake for 18 to 20 minutes or until lightly browned.

Remove from oven and allow to cool on the sheet for 15 minutes before serving.

Store any leftover scones in an airtight container and use within 4 days.

These are best eaten fresh, but will be good for few days after baking. If you have lots leftover you can freeze them and then either thaw on the counter or reheat in a low oven for 15 minutes from frozen.