

Cranberry Orange Pecan Scones

Submitted by Lori Goldmann



2 cups flour
1/3 cup sugar
1 Tbsp baking powder
1/4 tsp salt
Zest of 1 orange
6 Tbsp cold butter, cubed
1 cup fresh cranberries, coarsely chopped
1/2 cup toasted pecans, chopped
1/2 cup heavy cream
1 egg
1/2 tsp orange extract

Glaze:

1 cup powdered sugar
1 1/2-2 1/2 Tbsp orange juice

Preheat oven to 425°. In large bowl whisk together flour, sugar, baking powder, salt and orange zest. Cut in cold butter until pea-sized. Stir in cranberries and pecans. Stir together cream, egg and orange extract. Lightly stir egg mixture into dry ingredients with a fork, just until dough comes together. Do not overmix or scones will be tough. Gather dough into a ball and knead gently in bowl 5-10 times, turning to pick up loose pieces. Turn onto heavily floured surface and pat dough into 2 circles 1" thick. With a floured knife, cut each circle into 8 wedges and place on an ungreased cookie sheet. Bake 8-9 minutes until scones just begin to brown. Remove to a cooling rack and cool completely.

Glaze: In a small bowl, stir orange juice into powdered sugar a bit at a time until it reaches a thick drizzling consistency. Drizzle glaze over scones and let dry.

