



Orange Cranberry Scone Recipe

Makes 12 scones

Ingredients

Soaked Fruit

- zest of 1 orange
- 1/2 cup dried apricot, chopped
- 1/2 cup dried cranberries
- 3 tablespoons orange liqueur or orange juice

Cranberry-Orange Scones

- 3 tablespoons heavy cream
- 3 tablespoons crème fraîche
- 6 tablespoons sugar
- 2 cups cake flour
- 1 cup all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 cup butter, at room temperature
- soaked fruit
- 1 egg, beaten
- 2 teaspoons water

Instructions

Soaked Fruit

1. Combine orange zest, dried apricots, dried cranberries, and orange liqueur in a small bowl. Cover and refrigerate overnight.

Cranberry-Orange Scones

1. Whisk heavy cream, crème fraîche, and sugar together in a small bowl and set aside.
2. Sift cake flour, all-purpose flour, baking powder, and baking soda together in the bowl of an electric mixer. Cut room temperature butter into small cubes and add to flour mixture.
3. Mix with paddle attachment on low speed until coarse crumbs form. Add reserved cream mixture and mix on low speed until a rough dough forms and flour is no longer crumbly. Add Soaked Fruit with any remaining liquid and gently mix until dough is soft and starts to pull away from sides of the bowl. Do not overmix.
4. Place dough on a floured cutting board and shape into a 6×8-inch rectangle that is 1-inch thick. Cut into 2-inch squares and place on a parchment-lined baking sheet.
5. Freeze for at least 30 minutes before preheating oven.
6. Preheat oven to 400°F. Set scones out of freezer while oven is preheating. Combine beaten egg and water in a small bowl. Brush on top of scones. Bake for 15-18 minutes, until golden brown.

Always use caution when handling sharp objects and hot contents. Please supervise children who are helping or nearby.

This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version.