

Homemade Orange Scones with Simple Orange Glaze

Perfectly sweet orange glaze



Delicious Orange Scones

- 2 cups all-purpose flour
- 2/3 cup sugar
- 1 tablespoon baking powder
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OVEN
400°F

TIME
18 min

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INGREDIENTS

For the Scones:

2 cups all-purpose flour

1/3 cup sugar

1 tablespoon baking powder

1/2 teaspoon salt

1/2 cup cold butter, cut into pieces

1/2 cup heavy cream

1 large egg

Zest of 1 orange

1/2 teaspoon vanilla extract

For the Glaze:

1 cup powdered sugar

2-3 tablespoons orange juice (fresh preferred)

DIRECTIONS

1. ? 1. Preheat the Oven: Preheat to 400°F (200°C).
2. Line a baking sheet with parchment paper.
3. ? 2. Mix the Dry Ingredients: In a mixing bowl, combine flour, sugar, baking powder, and salt.
4. ? 3. Cut in the Butter: Add cold butter to the dry mix.
5. Use a pastry cutter or your fingers to blend until the mixture resembles fine crumbs.
6. ? 4. Combine the Wet Ingredients: In a separate bowl, whisk together cream, egg, orange zest, and vanilla.
7. ? 5. Make the Dough: Gently stir the wet mixture into the dry ingredients until just combined-do not overmix.
8. Turn the dough onto a floured surface and knead 3-4 times until it comes together.
9. ? 6. Shape and Cut: Flatten dough into a 1-inch thick circle.
10. Cut into 8 wedges and place them on the prepared baking sheet.
11. ? 7. Bake: Bake for 15-18 minutes, or until edges are golden.
12. Let cool on the pan for 5 minutes.
13. ? 8. Glaze: In a small bowl, whisk together powdered sugar and orange juice until smooth.
14. Drizzle over warm scones and let set.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/homemade-orange-scones-with-simple-orange-glaze/>