

Buttery Orange Scones with Sweet Citrus Glaze

Orange Scones with Orange Vanilla Butter Glaze



OVEN
400°F

TIME
30 min

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INGREDIENTS

For the Scones:

- 1 3/4 cups all-purpose flour
- ... cup granulated sugar
- 2 tsp baking powder
- ... tsp kosher salt
- 4 tbsp salted butter, cold, grated or cubed
- 3/4 cup heavy cream
- 1 tsp vanilla bean paste or vanilla extract
- 1 large egg
- 1 tbsp orange zest
- 1-2 tbsp fresh orange juice

For the Orange Vanilla Butter Glaze:

- 1 cup powdered sugar
- 3/4 tsp vanilla bean paste or vanilla extract
- 1 tbsp melted butter
- 1 orange, zested
- Juice from 3/4 orange (or more, for consistency)

DIRECTIONS

1. Prep the Dry Ingredients: Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flour, sugar, baking powder, and salt.
3. Cut in the Butter: Toss cold, grated or cubed butter into the flour mixture.
4. Use a pastry cutter or your fingers to mix until the texture resembles coarse crumbs.
5. Mix the Wet Ingredients: In a separate bowl, whisk together heavy cream, vanilla, egg, orange zest, and orange juice.
6. Combine and Shape: Make a well in the dry ingredients and pour in the wet mixture.
7. Mix gently with a fork until a shaggy dough forms.
8. Turn dough out onto a parchment-lined surface and gently shape into a disc about 3/4-inch thick.
9. Cut the Scones: Using a bench scraper or knife, cut the disc into 8 wedges.
10. Slightly separate and place on the baking sheet.
11. Chill in the fridge or freezer for 10-30 minutes to firm up.
12. Bake: Preheat oven to 400°F (204°C).
13. Bake scones for 13-15 minutes, or until golden at the edges and set in the center.
14. Transfer to a wire rack to cool completely before glazing.
15. Make the Glaze: In a bowl, whisk together powdered sugar, vanilla, melted butter, orange zest, and just enough orange juice to reach a drizzle consistency.
16. Glaze and Set: Dip the tops of the cooled scones into the glaze, then return to the rack to let it set.
17. Optional: sprinkle with extra zest or a touch of

coarse sugar.

SWAPS & NOTES

Citrus Swap : Try lemon or grapefruit zest and juice for a twist.

Butter Tip : Use frozen grated butter for extra-flaky scones.

Make it Gluten-Free : Use a 1:1 gluten-free flour blend.

Add-Ins : A handful of dried cranberries or white chocolate chips works beautifully with orange.

TIPS FOR SUCCESS

Don't overwork the dough-gentle hands make tender scones.

Use a cold surface and tools to keep the butter from melting.

Let glaze set for 10-15 minutes before storing or serving.

These scones are best the same day , but keep beautifully for days.

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

Original recipe: <https://chefmaniac.com/buttery-orange-scones-with-sweet-citrus-glaze/>