

Homemade Orange Scones - Perfect for Breakfast, Brunch, or Tea Time

There's something magical about the moment you bite into a



OVEN
400°F

TIME
18 min

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INGREDIENTS

For the Scones:

2 cups all-purpose flour

1/3 cup sugar

1 tbsp baking powder

1/8 tsp salt

1/2 cup cold butter, cut into pieces

1/2 cup heavy cream

1 large egg

Zest of 1 orange

1/2 tsp vanilla extract

For the Orange Glaze:

1 cup powdered sugar

2-3 tbsp fresh orange juice

Instructions:

1 Preheat Oven:

2 Mix the Dry Ingredients:

3 Cut in the Butter:

4 Combine the Wet Ingredients:

5 Make the Dough:

6 Shape & Cut:

7 Bake:

8 Glaze:

Tips for Success:

Cold butter = flaky scones. Keep it cold and don't overwork the dough.

Want extra citrus flavor? Add a bit of orange extract to the glaze.

You can make these ahead of time and freeze unbaked wedges-just add 2-3 minutes to the bake time.

Sprinkle with coarse sugar before baking for a crunchy top, or add orange peel curls for garnish.

Serving Suggestions:

Blueberry Lemonade - vibrant and fruity to balance the buttery richness

Pumpkin Spice Muffins - for a seasonal bakery-style plate

Chocolate Chip Banana Bread - perfect for cozy brunch vibes

Caramel Apple Pie Cookies - tiny, comforting sweet bites to round out your tray

Chocolate Chip Cookie Dough Brownie Bombs - for a bold chocolate finale

Storage & Make-Ahead:

Room Temperature: Store in an airtight container for up to 3 days.

DIRECTIONS

1. **Preheat Oven:** Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. **Mix the Dry Ingredients:** In a large bowl, whisk together flour, sugar, baking powder, and salt.
3. **Cut in the Butter:** Add cold butter pieces to the flour mixture. Use a pastry cutter or your fingers to cut in the butter until the mixture resembles coarse crumbs.
4. **Combine the Wet Ingredients:** In a separate bowl, whisk together heavy cream, egg, orange zest, and vanilla extract.
5. **Make the Dough:** Gradually add wet ingredients to the dry, stirring gently just until combined. Do not overmix-the dough should be slightly shaggy.
6. **Shape & Cut:** Turn the dough out onto a lightly floured surface. Gently knead just a few times until it holds together. Shape into a circle about 1 inch thick and cut into 8 equal wedges. Place wedges on the prepared baking sheet.
7. **Bake:** Bake for 15-18 minutes or until edges are golden and tops are set. Let cool for 5-10 minutes.
8. **Glaze:** In a small bowl, mix powdered sugar with orange juice until smooth. Drizzle glaze over warm scones using a spoon or piping bag.
9. **Tips for Success:** Cold butter = flaky scones. Keep it cold and don't overwork the dough.
10. **Want extra citrus flavor?** Add a bit of orange extract to the glaze.
11. **You can make these ahead of time and freeze unbaked wedges-just add 2-3 minutes to the bake time.**

12. Sprinkle with coarse sugar before baking for a crunchy top, or add orange peel curls for garnish.
13. Serving Suggestions: Serve these scones with:
14. Blueberry : Lemonade - vibrant and fruity to balance the buttery richness
15. Pumpkin : Spice Muffins - for a seasonal bakery-style plate
16. Chocolate : Chip Banana Bread - perfect for cozy brunch vibes
17. Caramel : Apple Pie Cookies - tiny, comforting sweet bites to round out your tray
18. Chocolate : Chip Cookie Dough Brownie Bombs - for a bold chocolate finale
19. Storage & Make-Ahead: Room Temperature: Store in an airtight container for up to 3 days.
20. Refrigerator: Keeps well for 4-5 days.
21. Freezer: Freeze unbaked or baked scones for up to 1 month. Reheat gently and glaze before serving.
22. More Recipes You'll Love: Pumpkin Spice Muffins - warm, spiced, and easy
23. Banana : Bread - a comforting classic
24. Caramel : Apple Pie Cookies - fruity, buttery bites
25. Cookie : Dough Brownie Bombs - next-level indulgence

TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/homemade-orange-scones-perfect-for-breakfast-brunch-or-tea-time/>