

Our State eats

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Glazed Cranberry-Orange Scones

Yield: 12 scones.

- ¾ pound cold salted butter, cut into small cubes**
- 4 cups plus ¼ cup all-purpose flour**
- ½ cup sugar**
- 2 tablespoons baking powder**
- 1 teaspoon kosher salt**
- 2 tablespoons grated orange zest**
- 5 large eggs, lightly beaten**
- 1 cup cold heavy cream**
- 1 cup fresh cranberries, rinsed**
- 1 egg beaten with 2 tablespoons water, for egg wash**
- ½ cup coarse or sparkling sugar**
- ½ cup powdered sugar, plus 2 tablespoons**
- 4 teaspoons freshly squeezed orange juice**

Preheat oven to 425°. Place cubed butter in freezer for 10 to 15 minutes.

In the bowl of an electric mixer, whisk together 4 cups of flour, ½ cup sugar, baking powder, salt, and orange zest. Using the paddle attachment, add cold butter and mix at low speed until the mixture resembles coarse cornmeal.

In a small mixing bowl, whisk together the eggs and heavy cream. Gradually add the egg mixture to the flour and butter mixture. Mix on low speed until just blended; do not overmix.

Pat the cranberries dry with a paper towel. In a medium-size mixing bowl, toss the cranberries with ¼ cup of flour. Fold the cranberries into the dough until blended.

Place the dough onto a floured surface and knead it into a ball. Flour your hands and a rolling pin and roll the dough to a 2-inch-thick square. Fold the dough over, lightly roll it, and fold it over again. Roll the dough to 1-inch thickness. Flour a 3-inch round cutter and cut circles of dough. Place the scones on a parchment-lined baking pan. Use scraps to form a ball, roll it out, and cut until all dough has been used.



Brush the tops of the scones with egg wash, sprinkle with coarse sugar, and bake for 20 minutes. The tops should be golden brown and the insides fully baked. Allow the scones to cool for 30 minutes. Whisk together all of the powdered sugar and orange juice, and drizzle over the scones.

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