

Orange Scones with Creamy Orange Glaze

Scones

3 C Flour
1/3 C Sugar
1 tsp Salt
1 T Baking Powder
1/2 tsp Baking Soda
1 1/2 sticks of unsalted butter, cold and cubed
1 C of Butter
2 Large Eggs, divided
1 tsp Vanilla Extract
1 T Orange Zest

Glaze

1 C Confectioner's Sugar
3 T Orange Juice
1 tsp Vanilla Extract
1 T Orange Zest

Preheat oven to 400 degrees. Line two baking pans with parchment paper. In a large bowl, combine flour, sugar, salt, baking powder and baking soda. Add butter and cut with a pastry cutter until butter is in small pieces. In a separate bowl, whisk together buttermilk, one egg and vanilla extract and add to the flour mixture. Mix until combined. Don't over mix. Add orange zest and combine. Transfer dough to a floured surface and divide into 2 equal parts. Knead each into 3/4 inch thick, 6 diameter rounds. Cut each round into 8 wedges and place on prepared baking pans. In a small bowl, combine the remaining egg with 1 tsp of water. Brush over scones and sprinkle with sugar. Bake for 12 - 15 minutes or until lightly browned. Remove from oven and place on a cooling rack. While the scones are cooling, make the glaze. Combine glaze ingredients. Add more sugar for a thicker glaze. Glaze the warm scones and serve.