

Orange Scones

Recipe from Magnolia Table by Joanna Gaines

Be sure to ask for your parents permission before starting
this recipe!

Ingredients:

Scones:

2 cups all-purpose flour

1 ½ teaspoons baking powder

½ teaspoon baking soda

½ teaspoon kosher salt

1 large egg

¾ cup sour cream

½ cup sugar

1 teaspoon grated orange zest

12 tablespoons (1 ½ sticks) butter, cut into 1-inch cubes and frozen

Maple-Orange Glaze:

1 ¾ cups powdered sugar

1 teaspoon grated orange zest

3 tablespoons butter, melted

3 tablespoons fresh orange juice

1 teaspoon vanilla extract

½ teaspoon pure maple syrup

1. whisk together the flour, baking powder, baking soda, and salt. Set aside.
2. In a small bowl, lightly whisk the egg. Whisk in the sour cream. Set aside.
3. In another small bowl, place the sugar and orange zest. Using the back of a spoon, work the zest into the sugar until well combined. Stir the sugar mixture into the flour mixture. Add the frozen butter and, using your fingers or a pastry blender, blend until the mixture is pebble-like. Stir in the egg/sour cream mixture until the dough forms a ball. Divide the dough in half.
4. Place one dough portion on a lightly floured surface and press it into a 6-inch round. (It should be about $\frac{3}{4}$ to 1 inch thick.) Cut the round into 6 wedges. Arrange the wedges 1 inch apart on the prepared baking sheet. Preheat the oven to 400 degrees. Line a baking sheet with parchment paper.
5. In a large bowl, Repeat with the second dough portion.
6. Bake until golden, 13 - 15 minutes. Cool on the baking sheet for 5 minutes, then transfer the scones to a wire rack set on a baking sheet.
7. Meanwhile, make the maple-orange glaze: In a medium bowl, stir together the powdered sugar and orange zest. Stir in the melted butter, orange juice, vanilla, and maple syrup, mixing until smooth.
8. Spoon the glaze over the scones. Serve the scones warm or at room temperature Once glazed, the scones are best eaten the same day. Store unglazed leftovers in an airtight container at room temperature for up to 3 days.