

## Fresh Raspberry Orange Scones

### With Orange Glaze

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#### INGREDIENTS:

2 C all-purpose flour plus more for using to set on counter and to dust the cookie sheet

1/3 C sugar

1 heaping T baking powder

½ C salted butter, cold, cut into small squares

½ to ¾ C heavy cream

1 C fresh raspberries, rinsed and patted dry, chopped in half

Zest of one small orange

1 T orange juice



#### GLAZE:

In a small bowl, combine 4 T butter, 2 T orange juice, and ½ t vanilla. Then add powdered sugar, a little at a time, until blended to a loose frosting consistency.

#### DIRECTIONS:

Take the ½ C of butter, which is one cube, and cut into small chunks. Put in freezer for about 5 minutes. Place the flour, sugar and baking powder in a COLD, large mixing bowl and stir once or twice to combine. Preheat oven to 450 degrees F.

Measure out your cream and cut your raspberries in advance. Have everything ready before you start. Add the cold butter to the dry mixture, cutting it in until the butter pieces are the size of small peas. I use my hands so I can feel the consistency. Now, blend in the raspberries, folding in slowly until just incorporated. Then add the cream, about ¼ C at a time (I think I used all but about 1/8 of a cup), until the dough is wet, but not gooey. *The ratio is quite dependent on the moisture of the raspberries. These were juicy, sweet and fresh so less cream was needed.* You want it to be barely mixed, and not stirred. Just pulled together. Dump out onto a floured surface and with floured hands, gently but deliberately form it into a disc about 10 inches in diameter and about 1 inch high. Cut into 8 pie shaped pieces, transfer each piece to cookie sheet, arranging with about 1 – 2 inches between each slice. Cook for 13-16 minutes. Scones are done when you see noticeable browning on the bottom and some browning on the top. Remove, let cool for about 10 minutes, remove and place on plate. Frost and serve!

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