



Orange Currant Scones with Orange Glaze

Inspired by From Southern Living

INGREDIENTS:

2 C all-purpose flour

1/3 C sugar

1 T baking powder

1/2 t salt

1/2 C cold butter

1 C whipping cream, divided

1/3 C dried currants

Zest from 1 orange

Juice from 2 oranges

1 C confectioner's sugar

Pinch of vanilla extract

Pinch of salt for glaze

Wax paper and a little flour for work surface, and butter to grease cookie sheet.

DIRECTIONS:

Preheat oven to 450 degrees. Spread out wax paper. Blend first 4 ingredients in a cold bowl. Take out butter. Cut the butter into small 1 inch cubes and add. Cut butter with pastry knife or fingers until size of small peas. Don't overdo. Then add 3/4 C, less 2 T, whipping cream, and 2 T fresh orange juice to mixture. Add the orange zest. Blend only until ingredients come together. Turn out onto waxed paper covered with a bit of flour. Form into 7 inch circle and flatten. Cut into 8 pieces. Arrange on greased cookie sheet at least 2 inches apart. Brush a bit of cream on top. Put in oven and cook 13 and a half minutes until golden brown.

With remaining orange juice, add powdered or confectioner's sugar until glaze consistency. Add the vanilla and pinch of salt. Glaze scones and serve.

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