

From Real Estate to Recipes!
NOVEMBER FEATURE RECIPE

Cranberry Orange Scones

From Tina's Kitchen to Yours...Enjoy!!

Ingredients:

- ◆ 4 Cups + 1/4 Cup All Purpose Flour
- ◆ 1/4 Cup Sugar + Extra for Sprinkling
- ◆ 2 TBS Baking Powder
- ◆ 2 tsp Kosher Salt
- ◆ 1 TBS Grated Orange Zest
- ◆ 3/4 Lb Cold Unsalted Butter, Diced
- ◆ 4 Extra Large Eggs, Lightly Beaten
- ◆ 1 Cup Cold Heavy Cream
- ◆ 1 Cup Dried Cranberries
- ◆ 1 Egg Beaten w/2 TBS Water or Milk for Egg Wash
- ◆ 1/2 Cup Confectioners Sugar, + 2 TBS
- ◆ 4 tsp Freshly Squeezed Orange Juice



Directions:

Preheat Oven to 400°

1. In a large bowl mix 4 C flour, 1/4 C sugar, baking powder, salt & orange zest. Add cold butter & mix at lowest speed on mixer until butter is size of peas.
2. Combine eggs & heavy cream w/mixer on low speed, slowly pour into flour & butter mixture. Mix until just blended. Dough will look lumpy!
3. Combine dried cranberries & 1/4 C of flour, add to dough, mix on low speed until blended.
4. Dump dough onto well floured surface & knead into a ball. Flour your hands & rolling pin & roll dough 3/4 in thick. You should see small bits of butter in the dough. Keep moving dough on floured board so it doesn't stick.
5. Flour a 3" round plain or fluted cutter & cut circles out of dough. Place scones on Baking pan lined with parchment.
6. Brush tops of scones with egg wash, sprinkle with sugar & bake 20-25 minutes. Scones will be firm to the touch. Cool 15 min. & whisk together orange juice & confectioners sugar & drizzle over scones!

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