

Breakfast/Brunch

Oh! So Ono (Delicious) Orange Scones



Ingredients for the scones

- ⅓ cup sugar
- Zest of 2 medium oranges
- 2 cups AP flour
- 1 tsp baking powder
- ¼ tsp baking soda
- ½ tsp salt
- 8 Tbsp unsalted butter - frozen
- ½ cup sour cream
- 1 large egg

Ingredients for the glaze

- 3 Tbsp unsalted butter - melted
- *1 cup powdered sugar sifted so it has no lumps
- ½ tsp vanilla extract
- 2 Tbsp freshly squeezed orange juice
- *I use **much less** powdered sugar, ¼ cup. You really don't need it that sweet!

Preparation

1. Preheat oven to 400 degrees. Adjust oven rack to lower middle. Line a baking sheet with parchment paper.
2. In a medium bowl, mix together the sugar and orange zest, just until moistened. Add the flour, baking powder, baking soda and salt, mix until combined.
3. Grate frozen butter into the flour mixture, using the large holes of a grater. Use your fingers to work in the butter until it looks like coarse meal.

4. In a small bowl, whisk the sour cream and egg together until smooth.
5. Using a fork or your hands, mix in the sour cream mixture into the flour mixture until large dough clumps form. Use your hands to press the dough against the bowl. Don't panic, it will be a sticky mess! Keep pressing and the dough will come together. *
6. On a lightly floured surface, pat the dough into a 7" circle about $\frac{3}{4}$ " thick. Use a sharp knife to cut into 8 triangles. Place on the prepared baking sheet about 1" apart. Bake 15-17 minutes, until golden brown. Let cool for 10 minutes. Prepare the glaze.
7. In a medium bowl, make the glaze by mixing the melted butter, powdered sugar, vanilla and orange juice. Whisk until smooth. Dip the top of the scones into the glaze. Allow the glaze to harden. I leave some unglazed for my husband. He says he's already sweet enough. 😊

TIPS

You can always double glaze your scones, but they really are delicious with less sugar. If you don't have oranges, you can use lemons, or limes. Enjoy!

Spiritual Message for this recipe

Step 5 is just like life. Sometimes we get ourselves in a sticky mess and think there's no way to get out of it. But if you persevere, everything miraculously comes together!