



Cranberry-Orange Scones

 Vegetarian

READY IN



40 min.

SERVINGS



25

CALORIES



107 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 1 tablespoon double-acting baking powder
- ☐ 0.3 cup confectioners' sugar
- ☐ 0.5 cup cranberries dried
- ☐ 2 cups flour all-purpose
- ☐ 1 cup heavy cream
- ☐ 3 tablespoons brown sugar light packed
- ☐ 1 teaspoon orange juice
- ☐ 1 orange zest grated

- ☐ 0.5 teaspoon salt
- ☐ 5 tablespoons butter unsalted cold cut into pieces

Equipment

- ☐ food processor
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ plastic wrap
- ☐ baking pan

Directions

- ☐ Make scones: Preheat oven to 425F. Line 2large baking sheets with parchment.
- ☐ Place sugar and zest in a food processor; pulse 2or 3times to combine.
- ☐ Add flour, baking powder and salt; pulse to combine. Scatter butter pieces over flour mixture and pulse until butter is incorporated with a few larger pieces remaining.
- ☐ Add cranberries and pulse once or twice, just to mix.
- ☐ Transfer flour mixture to a large bowl.
- ☐ Pour cream on top and stir with a fork until just combined; do not overmix. Line an 8-inch round baking pan with plastic wrap. Press dough into pan to form an even layer. Turn out dough onto a lightly floured countertop, carefully peel off plastic wrap and cut dough into 12even wedges with a sharp knife.
- ☐ Place scones on baking sheets.
- ☐ Bake until light golden, 12to 15minutes. Cool scones on a wire rack.
- ☐ Make glaze: Stir sugar and juice in a small bowl with a fork.
- ☐ Add more sugar to thicken or juice to thin if necessary.
- ☐ Drizzle glaze over scones and let stand 10minutes to set.

Nutrition Facts



 **PROTEIN 4.92%**  **FAT 48.13%**  **CARBS 46.95%**

Properties

Glycemic Index:8.76, Glycemic Load:5.66, Inflammation Score:-2, Nutrition Score:2.2439130272554%

Flavonoids

Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg Hesperetin: 0.03mg, Hesperetin: 0.03mg, Hesperetin: 0.03mg, Hesperetin: 0.03mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Myricetin: 0.06mg, Myricetin: 0.06mg, Myricetin: 0.06mg, Myricetin: 0.06mg Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg

Nutrients (% of daily need)

Calories: 107.3kcal (5.36%), Fat: 5.83g (8.97%), Saturated Fat: 3.65g (22.79%), Carbohydrates: 12.8g (4.27%), Net Carbohydrates: 12.35g (4.49%), Sugar: 4.66g (5.18%), Cholesterol: 16.78mg (5.59%), Sodium: 101.03mg (4.39%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.34g (2.68%), Vitamin B1: 0.08mg (5.45%), Selenium: 3.75µg (5.36%), Folate: 19.01µg (4.75%), Vitamin A: 212.49IU (4.25%), Vitamin B2: 0.07mg (4.1%), Calcium: 38.92mg (3.89%), Manganese: 0.08mg (3.8%), Vitamin B3: 0.62mg (3.09%), Iron: 0.55mg (3.07%), Phosphorus: 27.91mg (2.79%), Fiber: 0.45g (1.8%), Vitamin E: 0.21mg (1.41%), Vitamin D: 0.19µg (1.3%), Vitamin C: 0.85mg (1.04%)