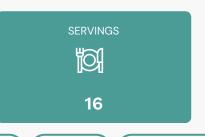
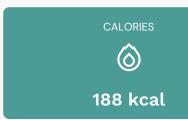


## **Petite Orange and Cream Scones**

airy Free







MORNING MEAL

BRUNCH

**BREAKFAST** 

DESSERT

## Ingredients

1 eggs beaten

2 cups flour all-purpose
3 tablespoons sugar
2 teaspoons double-acting baking powder
O.3 teaspoon salt
6 tablespoons butter cold
1 cup peppermint candies white
1.5 teaspoons orange zest grated

	0.5 cup frangelico
Εq	uipment
	bowl
	baking sheet
	oven
	wire rack
	blender
	ziploc bags
	microwave
Diı	rections
	Heat oven to 400°F. In large bowl, mix flour, sugar, baking powder and salt.
	Cut in butter, using pastry blender or fork, until mixture looks like coarse crumbs. Stir in 1/2 cup of the baking chips, the orange peel, egg and half-and-half until soft dough forms.
	On lightly floured surface, knead dough about 5 seconds or until dough is smooth. Divide dough in half. Pat each half into a round, 1/2 inch thick.
	Cut each round into 8 wedges.
	On ungreased cookie sheet, place wedges 1 inch apart.
	Bake 12 to 15 minutes or until light golden brown.
	Remove from cookie sheet to cooling rack; cool 10 minutes.
	Place remaining 1/2 cup baking chips in resealable food-storage plastic bag; seal. Microwave on High 1 minute; press bag until chips are smooth.
	Cut off tiny corner of bag; squeeze to drizzle melted chips over scones.
	Serve warm or cooled.
	Nutrition Facts
	PROTEIN 5.72% FAT 45.86% CARBS 48.42%

## **Properties**

## **Nutrients** (% of daily need)

Calories: 187.96kcal (9.4%), Fat: 9.76g (15.02%), Saturated Fat: 5.37g (33.55%), Carbohydrates: 23.18g (7.73%), Net Carbohydrates: 22.74g (8.27%), Sugar: 10.7g (11.88%), Cholesterol: 10.23mg (3.41%), Sodium: 152.26mg (6.62%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 2.74g (5.48%), Selenium: 6.16µg (8.8%), Vitamin B1: 0.12mg (8.3%), Folate: 30µg (7.5%), Calcium: 57.37mg (5.74%), Vitamin B2: 0.09mg (5.43%), Manganese: 0.11mg (5.38%), Vitamin B3: 0.93mg (4.64%), Iron: 0.83mg (4.62%), Vitamin A: 203.43IU (4.07%), Phosphorus: 34.52mg (3.45%), Fiber: 0.44g (1.77%), Vitamin E: 0.2mg (1.34%), Copper: 0.02mg (1.24%), Vitamin B5: 0.12mg (1.16%), Magnesium: 4.1mg (1.03%)