



KATIE'S FAVORITE SCONES WITH ORANGE GLAZE

You won't believe how easy they are to make.

INGREDIENTS

Scone mix

- 2 cups all-purpose flour
- 3 tbsp. sugar
- 1 tbsp. baking powder
- 5 tbsp. cold butter
- 1 ¼ Cups heavy cream
- 1 cup unsweetened frozen fruit
- 2 tbsp. sugar, separated
- 2 tbsp. heavy cream, separated

Glaze

- 2 Cups powdered sugar
 - 3 tbsp. Orange Juice
 - 1 tbsp. butter melted
 - 1 tbsp. 2% milk
- (Whisk 4 ingredients together in a small bowl to make glaze.)



- In large bowl, combine flour, sugar and baking powder
- Cut in chilled butter until the mixture resembles coarse crumbs.
- Stir in cream until just moistened
- Fold in frozen fruit (I use whatever fruit is in season and freeze before using)
- Turn out dough onto floured surface and divide into 2 equal parts.
- Knead each portion of dough about 10 times.
- Press into two rounds about ¾ inch thick, then cut each round into 6 to 8 pie-shaped slices.
- Brush with the reserved cream and lightly dust with granulated sugar.
- Separate & place the scones on a greased baking sheet.
- Bake at 400 degrees for 20-25 minutes until golden brown.
- Cool on a wire rack for about 5 minutes.
- Drizzle glaze over warm scones and serve.