



# White Chocolate Cranberry Orange Mini Scones Takeaway

## Ingredients

Yield: 70 mini scones

2 cups (250g) all-purpose flour (spooned & leveled), plus more for hands and work surface

1/2 cup (100g) granulated sugar

2 and 1/2 teaspoons baking powder

1/2 teaspoon salt

2 teaspoons orange zest (about 1 orange)

1/2 cup (8 Tbsp; 113g) unsalted butter, frozen

1/2 cup (120ml) heavy cream

1 large egg

1 teaspoon pure vanilla extract

3/4 cup dried raisins

3/4 cup white chocolate chips

## Orange Glaze

1 cup (120g) confectioners' sugar

2-3 Tablespoons (30-45ml) fresh orange juice\*

## Instructions

1. Whisk flour, sugar, baking powder, salt, and orange zest together in a large bowl. Grate the frozen butter using a box grater. Add it to the flour mixture and combine with your fingers until the mixture comes together in pea-sized crumbs. Place it in the refrigerator or freezer as you mix the wet ingredients together.
2. Whisk 1/2 cup heavy cream, the egg, and vanilla extract together in a small bowl. Drizzle over the flour mixture, add the cranberries and white chocolate, then mix together until everything appears moistened.
3. Pour onto the counter and, with floured hands, work dough into a ball as best you can. Dough will be sticky. If it's too sticky, add a little more flour.
4. If it seems too dry, add 1-2 more Tablespoons heavy cream. Press into a rectangle about 1" high and, with a sharp knife or bench scraper, cut into 1-inch-long strips. Then cross cut into 1-1.5" squares. Cut each square diagonally to give you a triangle shape.
5. Place scones on a plate or lined baking sheet and refrigerate for at least 10 minutes. (not necessary- but will help them hold their shape better)
6. Meanwhile, preheat oven to 375°F
7. Line a large baking sheet with parchment paper or silicone baking mat. After refrigerating, arrange the scones 2 inches apart on the prepared baking sheet(s).
8. Bake for 6-10 minutes or until golden brown around the edges and lightly browned on top. Remove from the oven and allow to cool for a few minutes as you make the glaze.
9. **Make the glaze:** Whisk the confectioners' sugar and orange juice together. Add a little more confectioners' sugar to thicken or more juice to thin. Place glaze in a small deep bowl. Dip scones upside down into glaze and place on a wire drip rack. Let harden.
10. Once icing is hardened- package scones into an 8 oz mason jar- will fit 5 per if your size is correct. Will keep up to 5 days when sealed.