

# SCRUMPTIOUS BLUEBERRY ORANGE SCONES w/ GLAZE

Yield: 6

## **DOUGH (FOR 2)**

500 ML FLOUR  
95 ML SUGAR (80+15)  
20 ML BAKING POWDER  
2 ML SALT  
90 ML CHILLED BUTTER  
80 ML FROZEN SMALL BLUEBERRIES  
80 ML RASPBERRIES  
125 ML LIGHT CREAM (10% milk fat)  
30 ML ORANGE JUICE  
1 EGG, LARGE  
5 ML MAPLE EXTRACT (you can use any flavor combo you like)  
10 ML ORANGE ZEST (zest of one large orange)

## **GLAZE (FOR 2)**

105 ML ICING SUGAR  
10 ML ORANGE JUICE  
5 ML LIME JUICE  
**(OR)**  
105 ML ICING SUGAR  
15 ML MILK  
3 ML MAPLE EXTRACT

## **STREUSEL TOPPING (FOR 4)**

60 ML BROWN SUGAR  
60 ML FLOUR  
2 ML CINNAMON  
30 ML BUTTER

1. Preheat oven to 400 F.
2. In a small bowl have one person from your group of 4 make up the streusel topping by mixing together the brown sugar, flour and cinnamon and then cutting in the butter with a pastry blender.
3. In a large bowl sift together the flour, sugar, baking powder and salt. Stir to blend.
4. Cut the cold butter into little chunks and add to the flour. Use your pastry blender to cut the butter into the flour mixture till it is the size of green peas.
5. Add the berries to the flour mixture and coat them with the flour so they don't lose their color later during mixing.
6. Grate the orange zest over top of a small bowl. Then beat in the egg, orange juice, cream and extract.
7. Make a well in the dry ingredients and pour in the liquid. Use a fork to gently start to mix it all together without squishing the berries. Bring it together into a ball against the side of the bowl.
8. Sprinkle about 50 ml of flour on your counter and turn out the dough onto it. Roll it in the flour and gently form and press it into a circle about 7" wide. Brush the top of it with cream and then spread the streusel topping over the top and press down lightly. Using your plastic cutter cut it into 6 triangles and transfer the triangles over to the cookie sheet.
9. Bake for 20-22 mins or until golden and dry on top. Switch pans halfway through cooking.
10. For the glaze stir together the icing sugar with either of the liquid choices (maple and milk or citrus juices). Drizzle over top of cooled scones. Scones can be eaten plain, with white sugar sprinkled on top, with streusel, with glaze or with both.