

SCRUMPTIOUS BLUEBERRY ORANGE SCONES w/ GLAZE

Yield: 8

DOUGH (FOR 2)

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

GLAZE (FOR 2)

105 ML	ICING SUGAR with
10 ML	ORANGE JUICE
5 ML	LIME JUICE (or)
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15 ML	MILK
1 ML	MAPLE EXTRACT

STREUSEL TOPPING (FOR 4)

40 ML	BROWN SUGAR
40 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 MEDIUM bowl mix together the flour, sugar, baking powder and salt. Stir with the pastry blender.
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, cream and extracts.
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 all the berries. Add a little extra milk if needed. (not more than 25 mL extra).
8. Sprinkle about 50 ml of flour on your counter and turn out the dough onto it. 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. Using your plastic cutter cut it into 8 triangles and transfer the triangles over to the cookie sheet.
9. Bake for 20 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.