

Cranberry-Orange Scones | bites out of life

Adapted from [Ina Garten](#)

- 4 cups all-purpose flour
- 1/4 cup sugar, plus more for sprinkling
- 2 tablespoons baking powder
- 2 teaspoons salt
- 1 tablespoon grated orange zest
- 12 ounces (3 sticks) cold unsalted butter, diced
- 4 large eggs, lightly beaten
- 1 cup cold half-and-half (or you can use heavy cream), plus 1/4 cup for brushing atop the scones
- 2 tablespoons juice from the zested orange
- 1 teaspoon vanilla extract
- 1 cup dried cranberries
- 1/2 cup sliced almonds



- 1) Preheat the oven to 400 °F. Line two baking sheets with parchment paper.
- 2) In a large bowl, mix the flour, 1/4 cup sugar, baking powder, salt and orange zest. Using a pastry blender or two knives, cut in the cold butter cubes until the mixture is pebbly and the butter is the size of small peas.
- 3) Mix 1 cup of the half-and-half with the eggs, orange juice and vanilla extract, and then pour into the flour-butter slowly. Using a wooden spoon, work the dough until it just comes together (it will be very lumpy). Fold in the dried cranberries.
- 4) Turn the dough out onto an extremely well-floured surface. Pat and work the dough until it comes into a ball. (It will be extremely sticky.) Cut the dough ball in half, wrap in plastic and chill for 15 minutes.
- 5) Once the dough is slightly chilled, return it to the well-floured work surface. Flour your hands and a rolling pin, then roll the dough until it is 3/4-inch thick square. (Keep turning the dough so that it doesn't stick in one spot.) Cut the dough into 8 triangles and place on the lined baking sheets.

6) Brush the tops of the scones with the remaining 1/4 cup half-and-half then sprinkle each scone with the sliced almonds. Bake for 25-30 minutes, until the tops are golden brown and the insides are fully baked.

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