

Candied Orange Scones

Submitted by Jennifer Tremblay 2025

Ingredients:

Scones:

2 cups Flour
½ cup White Sugar
2 ½ tsp Baking Powder
½ tsp Salt
2 tsp Orange Zest (about one orange)
½ cup Butter, frozen
1 large Egg
2 tsp Orange Juice (from orange)
1 cup Candied Orange (or mixed glace fruit)

Orange Glaze:

2-3 tbsp Fresh Orange Juice
1 cup Icing Sugar

Directions:

Preheat the oven to 400°F (204°C).

1. Mix the dry ingredients and orange zest in a large bowl.
2. Mix the wet ingredients in a separate bowl.
3. Grate the frozen butter using a box grater or cut the frozen butter and put it in the dry bowl.
4. Using a pastry cutter, mix the butter until the mixture comes together in pea-sized crumbs.
5. Combine the wet and dry ingredients in the big bowl and mix.
6. Dump the mixture onto a floured surface and, with floured hands, mould the dough into a flat disc. If it's too sticky, add a bit more flour to the surface of the dough.
7. With a sharp knife or pastry cutter, divide the disc into wedges.
8. Line a large baking sheet with parchment paper or a silicone baking mat.
9. Arrange the scones on the baking sheet and bake for 22-25 minutes or until golden brown around the edges and lightly browned on top.
10. For the glaze, whisk the icing sugar and orange juice together. Add more icing sugar to thicken or more juice to thin. Drizzle over scones.