

BC CRANBERRY SCONES WITH ORANGE & WHITE CHOCOLATE



INGREDIENTS

Scones:

2 cups + extra for dusting	All Purpose Flour	500 ml
½ cup	Granulated Sugar	120 ml
1 tbsp	Baking Powder	15 ml
½ cup	Craisins (dried cranberries)	125 ml
½ cup	White Chocolate, chips or chunks	125 ml
½ tsp	Salt	5 ml
1/2 cup	BC Butter, unsalted, cold, and cut into 12 pieces	120 ml
½ cup + 2 tbsp for brushing	BC Whipping Cream	120 ml + 30 ml
1 large	BC Egg	1 large
2 tsp	Vanilla	10 ml
1 tbsp	Orange Zest	15 ml
¼ cup	Orange Juice	60ml

Glaze:

¼ cup	Powdered Sugar	60 ml
2 tbsp	BC Whipping Cream	30 ml

DIRECTIONS

1. Preheat oven to 400 F.
2. Combine 2 cups (500 ml) flour, granulated sugar, baking powder, Craisins, white chocolate, and salt in a large mixing bowl.
3. Add BC Butter and cut in using a pastry blender or a fork until butter is pea sized.



4. Combine BC Whipping Cream, BC Egg, vanilla, orange zest, and orange juice in a separate bowl.
5. Add the wet mixture to the dry. Gently combine using a wooden spoon. Do not over-mix.
6. Dust flour on a work surface and turn the dough out.
7. Cut dough in half and flatten out to create 2 - ½ inch thick circles.
8. Divide both circles into 6 equal triangles.
9. Place cut scones onto lined baking tray.
10. Brush this with remaining BC Whipping Cream.
11. Bake for 18 - 20 minutes or until golden brown.
12. Remove from oven and cool on wire cooling racks.
13. Meanwhile, make glaze by combining powdered sugar and 2 tbsp (30 ml) of the BC Whipping Cream.
14. When scones are cooled, drizzle with glaze.