

Baking kit: Cranberry Orange Scones

Ingredients for 4 scones (double for 8): 1 1/3 cup + 1 tbsp flour, 5 tbsp sugar, 2 tsp baking powder, 1/4 tsp salt, 2.5 tbsp cold butter, 6 tbsp buttermilk, 1/2 tsp vanilla, 1/2 an egg, 1/2 cup fresh cranberries, 1/2 an orange, 1/2 cup powdered sugar

What you'll need: large mixing bowl, spoon, medium bowl, 2 small dishes, grater/zester, knife, flour (for dusting work area) sugar (to sprinkle on scones, optional), sheet tray lined with parchment paper, cooling rack (optional)



1 Begin by preheating your oven to 400.

Empty the dry ingredients into a large bowl . Stir well to combine everything together.

Keep the butter VERY cold until right before using!

Cut up the butter into tiny cubes...

2 ...and add to the dry ingredients, rubbing the butter into the flour until it's incorporated throughout and about the size of peas.

3 make a well in the center, and add the liquid ingredients.

4 using a zester or grater, zest the orange, making sure just to get the bright orange top, not the white pith beneath (it's bitter) save the rest of the orange for later!

5 take the cup with the egg and, with the lid on, shake shake shake!! Shake it up until it's completely mixed together.
(smaller kits will already be somewhat mixed, since it is 1/2 an egg)

6 grab a small dish and put **1.5 teaspoons** of egg for a small kit OR **1 tablespoon** of egg for a bigger kit - into the dish and set aside. Add the rest of the egg to the bowl with flour.

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7 start to mix the dough with a spoon..

8 now with clean hands, get in there! Start mixing the dough with your hands, it will feel crumbly at first...

9 but keep squishing and kneading and mixing—resist the urge to add any liquid— it will be a dryer dough but it'll come together!

10 while your mixing, add in the cranberries. Mix them well into the dough.

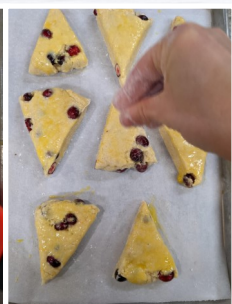
11 turn out the dough onto a lightly floured surface (gather up any runaway cranberries and stick them back into the dough!)

12 flatten out the dough into a disc, making sure to turn the dough so it doesn't stick. The disc should be about 2 inches thick.

13 now cut your scones! If you have a smaller kit— cut into 4 scones.

If you have a bigger kit, still cut into 4ths...

14 then into eighths.



15 place on a parchment lined baking sheet

16 take the reserved bit of egg, and with a basting brush...

17 lightly brush the tops of each scone (this will make them nice and golden brown!)

18 if you wish, sprinkle a little sugar on top for a nice browning. Bake in the preheated 400 degree oven for 15 minutes

19 while the scones bake, empty the powdered sugar into a bowl. Grab the orange from earlier and squeeze out the juice into a dish. For bigger kit add about 2-3 tablespoons of OJ & about 1-2 tablespoons for a smaller kit, into the powdered sugar, stirring well. This is the glaze for the scones.

20 once the scones are nice and golden brown, pull them out of the oven. Let cool before drizzling on the glaze! If you put it on while they're too hot, it will melt off. Be patient :) If you'd like, place on a cooling rack with parchment underneath to catch the drizzle.

Store scones in an airtight container on the counter 2 -3 days. To freeze: make

sure scones are completely room temperature. Place on a sheet pan and freeze overnight. Once frozen, individually wrap in plastic wrap and place in a freezer bag. Reheat in the microwave on high for a few minutes until heated through.

