

Copycat Panera Orange Scones

 aseasonedgreeting.com/2014/08/copycat-panera-orange-scones.html

These delicious scones are almost an exact replica of the Panera Orange Scones! Perfectly zesty, orangey, not too crumbly, and filling!



Makes 8 scones

- 1/3 cup sugar
- zest of 2 navel oranges
- 2 cups flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon baking soda
- 8 tablespoons butter, divided
- 1/2 cup sour cream
- 1 egg

1. Heat oven to 400. Combine the sugar and orange zest. Stir in the flour, baking powder, baking soda, and salt. Add in butter, using your hand to combine until mixture has formed a coarse meal.

2. In another bowl, combine the sour cream and the egg. Using a fork, stir sour cream mixture into the flour mixture until large dough clumps form. Using your hand, form dough into a ball.

3. Place on a lightly floured surface and form into a circle about 7" wide. Cut into triangles. Place on a lightly greased baking sheet and bake 17 minutes.

Glaze

- 3 tablespoons butter, melted
- 1 cup powdered sugar
- 1/2 teaspoon vanilla extract
- 2 tablespoons fresh squeezed OJ

1. Combine all ingredients. When scones have cooled, spoon glaze evenly over each scone. Let set, then repeat to double-glaze.

Source: [My Baking Addiction](#)