

Strawberry Orange Scones

Scone Ingredients:

3 cups All-Purpose Flour
1 Tbsp Baking Powder
¼ cup (½ stick) Salted Butter (chilled and diced)
1 cup Chopped Fresh Strawberries*
¼ cup Strawberry Jam
2 Tbsp Granulated Sugar
2 Eggs
¼ cup + 2 Tbsp Milk or to desired consistency
Melted Butter for topping
Raw Sugar for Sprinkling

Glaze Ingredients:

¼ cup Fresh Orange Juice and zest
1 cup Powdered Sugar

Directions:

1. Preheat oven to **300 degrees F**
2. Line baking sheet with parchment paper
3. Combine flour and baking powder
4. Add butter, beat in mixer until sandy texture is achieved
5. Add the strawberries, jam, sugar, and eggs, beat until thoroughly mixed
6. Slowly add the milk until desired consistency is reached
7. Roll out dough to about an inch thick
8. Cut out triangles (or desired shape)
9. Place an inch apart on baking sheet
10. Coat tops with melted butter
11. Sprinkle raw sugar on top
12. Bake for **25-30 minutes** until lightly golden
13. While the scones are baking, mix the orange juice, zest, and powdered sugar together to make the glaze
14. Remove from oven and let cool for 10 minutes
15. Drizzle on glaze and ENJOY!

*If using frozen strawberries, mix with jam and sugar and allow to defrost before use

