



Kitchen Cheat Sheet: Cranberry Orange Scones

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Tips and Time Savers

- Freezing the stick of butter makes it a whole lot easier to grate. This way, it won't melt as quickly or smush through your fingers.
- Use a fork or pastry blender to mix the wet ingredients. I don't recommend using a food processor because it's easy to overmix the dough that way—you'll end up with tough scones!
- For best results, use real buttermilk in your baking recipes! DIY buttermilk will sometimes do the trick, but doesn't have the same thick texture or tangy flavor as the real stuff.
- Use a pastry cutter, pizza cutter, or sharp knife to easily cut the dough into separate wedges.
- Don't use a rolling pin to flatten your dough! Gently pat the dough by hand to make sure you don't activate the gluten in the all-purpose flour.
- Shape your scones with floured hands on a lightly floured surface—the dough is super sticky!
- Let the scones rest for 20 minutes before baking, either at room temperature or in the fridge if your house is too warm. This allows the gluten to relax and helps make tender scones.
- Brush the tops of the scones with heavy cream or an egg wash before baking to give 'em a pretty shine.
- You know your sweet treats are done baking when the tops turn golden brown. Don't overbake them!
- Let baked scones cool on a wire rack for a few minutes before drizzling on the orange glaze. Otherwise, the glaze will quickly melt off.
- Use just enough juice to make a pourable glaze. Add more powdered sugar if your glaze is too runny or more orange juice if it's too thick.

Storage

Homemade scones are best eaten fresh the same day you bake 'em. This is when they have that perfect crumbly, yet soft texture.

However, you can tightly wrap leftover scones in plastic wrap or store them in an airtight container for up to two days.

For longer storage, flash-freeze the cooled scones on a large baking sheet for two hours.

Then, transfer them to an airtight container and freeze them for up to two months.

To enjoy, let frozen scones thaw in the fridge overnight. Then, reheat the scones for 10 seconds in the microwave if you like them warm.

Variations

- Feel free to replace the vanilla extract with orange extract or orange liqueur to amp up the citrus flavor in your scones.
- If you can't find fresh cranberries at your local grocery store, use canned or frozen cranberries. Make sure you thoroughly drain canned cranberries before adding them to the batter, though.
- Keep the dough wedges touching if you want soft sides, or spread them apart if you want crispy sides.
- Add a couple of teaspoons of maple syrup to your sweet orange glaze for another layer of flavor.
- In some copycat Starbucks cranberry orange scone recipes, you add dried cranberries and a drizzle of melted white chocolate chips on top. You can do this if you're not a fan of glaze

FAQs

Can I use dried cranberries in cranberry scones?

I wouldn't. Fresh cranberries provide a burst of tart juice in every bite and help keep your scones moist. Dried cranberries can dry out your scones and make them too crumbly. Feel free to sprinkle some dried cranberries on top of the scones, though!

Can I use a food processor or electric mixer to make cranberry orange scones?

It's easy to overmix the dough in a food processor, so I don't recommend using one for this recipe. The thick dough is also difficult to blend with a handheld mixer.

However, you can blend the dough in the bowl of an electric mixer fitted with the paddle attachment on low speed—if you absolutely must and you're careful. Stop your mixer as soon as the dough starts to come together.

Why are my scones tough?

If your scones are tough on your first try, that means you overmixed the dough or handled it too much. Next time, make sure you mix the wet ingredients with a fork and gently pat the dough by hand.

Why are my scones flat?

The baking powder/baking soda in this cranberry orange scone recipe helps them rise tall. If you flatten the dough thinner than half an inch, the leavening agents won't be strong enough to make your dough rise. Make sure that the baking soda and baking powder are fresh.

How do I reheat scones in the oven? Or, can I reheat scones in the air fryer, instead?

Sure thing, either option works. Warm scones in a 250-degree oven or air fryer for two or three minutes to make them crisp and flaky again.

Nice to Have

As an Amazon Associate, I earn commission from qualifying purchases.

Glass bowls make it super easy to make this fudge in the microwave! I'm definitely loyal to pyrex - and these are my favorite. [See them here.](#)