



Gluten-Free Cranberry Orange Scones

Recipe By MARC and ANGELA RYAN

SERVES: 8

DRY INGREDIENTS:

- ☐ 2 cups gluten-free 1:1 baking flour
- ☐ ⅓ cup granulated sugar
- ☐ 2 tsp gluten-free baking powder

- ☐ 1 cup fresh cranberries, prewashed
- ☐ 1 tbsp orange zest
- ☐ 1 cup salted butter, frozen

WET INGREDIENTS:

- ☐ ½ cup whole milk
- ☐ 2 large eggs

- ☐ 1 tsp fresh lemon juice
- ☐ 1 tsp vanilla extract

MAPLE GLAZE:

- ☐ 2 tbsp salted butter
- ☐ 1 cup powdered sugar

- ☐ ⅓ cup maple syrup
- ☐ ¼ tsp vanilla extract

DIRECTIONS:

- ☐ 1. Preheat the oven to 400°F.
- ☐ 2. In a large bowl, combine gluten-free flour, sugar, baking powder, and orange zest.
- ☐ 3. Grate the frozen butter and incorporate it into the flour mixture with a fork until crumbly with pea-sized pieces. Set aside.
- ☐ 4. In a separate bowl, whisk milk and lemon juice together. Add eggs and vanilla, and whisk until smooth.
- ☐ 5. Pour the wet ingredients and cranberries into the dry mixture. Stir until just combined—do not overmix.
- ☐ 6. Lightly flour hands and shape dough into two balls. Flatten each into a 1-inch-thick rectangle on a lightly floured surface. Cut each rectangle in half, then diagonally slice each half into 8 triangular wedges.
- ☐ 7. Press a few cranberries onto the tops of each wedge.
- ☐ 8. Arrange wedges 2 inches apart on a baking sheet. Bake for 20–24 minutes, until golden. Set aside to cool.
- ☐ 9. Warm maple syrup and butter over medium-low heat until melted.
- ☐ 10. Remove from heat and whisk in powdered sugar and vanilla until smooth.
- ☐ 11. Using a spoon, drizzle the maple glaze over each scone to taste.

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