

Spring Fling Scones

Serving Size: Makes 1 dozen scones

INGREDIENTS

- 2 ½ cups all-purpose flour
- 2 Tbsp sugar
- 1 Tbsp baking powder
- ¼ tsp salt
- 1 Tbsp grated orange zest
- ½ cup (1 stick) cold butter, cut into small pieces
- 2 large eggs, lightly beaten
- ½ cup heavy whipping cream, plus 1 Tbsp to brush on top
- ½ tsp LorAnn Oils Vanilla Extract
- ½ tsp LorAnn Oils Pineapple Super-Strength Flavor
- 1 Tbsp raw sugar to garnish, optional



Glaze:

- ½ cup powdered sugar
- 1 Tbsp freshly squeezed orange juice
- 3–5 drops LorAnn Oils Pineapple Super-Strength Flavor

INSTRUCTIONS

1. Preheat oven to 400°F. Line a large baking sheet with parchment paper.
2. In a large bowl, whisk together flour, sugar, baking powder, salt, and grated orange zest.
3. Add cold butter pieces and, using a pastry cutter or 2 knives, cut butter into mixture until you have pea-sized crumbs.
4. In a medium bowl, whisk together eggs, ½ cup heavy cream, LorAnn Oils Vanilla Extract, and LorAnn Oils Pineapple Flavor. Pour egg mixture into flour mixture and stir until just moistened.
5. Turn dough out onto a silicone mat or a generously floured surface. Knead gently until dough just comes together and shape into a round disk, about ¾ inch thick. Place disk onto prepared baking sheet and cut into 12 equal-sized wedges. Slightly pull wedges to separate. Brush tops of scones with 1 Tbsp heavy cream and sprinkle with raw sugar, if desired. Bake 15–17 minutes or until edges are golden brown.



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INSTRUCTIONS (Cont.)

6. Remove scones from baking sheet and transfer to a cooling rack. Allow 15 minutes to cool.
7. To make glaze, whisk powdered sugar and freshly squeezed orange juice, adding more or less to desired thickness. Stir in 3 to 5 drops LorAnn Pineapple Flavor. Drizzle glaze over scones.

