

BLUEBERRY SCONES WITH A SWEET ORANGE DRIZZLE

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 6-12 scones

2 cups unbleached flour, plus more for rolling berries
1 tablespoon baking powder
1 teaspoon salt
1/3 cup sugar
¼ cup unsalted butter, chilled and cut into chunks
¾ cup buttermilk
1 egg
1 pint fresh blueberries

Orange drizzle

2 tablespoons unsalted butter
2 cups confectioners' sugar
2 oranges, juiced and zested

Directions:

- Preheat oven to 400 degrees F
- In a large bowl, stir together flour, baking powder, salt, and sugar and mix thoroughly
- Cut in butter using 2 forks or a pastry blender to resemble coarse crumbs
- In another bowl, mix buttermilk and egg together and then add to the flour mixture – mix just to incorporate and do not overwork the dough
- Roll blueberries in flour to coat – this will help prevent the fruit from sinking to the bottom of the scone when baked
- Fold the blueberries into the batter, being careful not to bruise
- Drop large tablespoons of batter on a cookie sheet with parchment paper
- Bake for 15-20 minutes until brown
- Cool before applying the orange glaze
- To prepare the orange drizzle: combine butter, sugar, orange zest, and juice over a double boiler
- Cook until butter and sugar are melted and mixture has thickened
- Remove from heat and beat until smooth and slightly cool
- Drizzle or brush on top of scones and let drizzle get hazy and hardened