



## Orange Glazed Blueberry Scones

3 tablespoons sugar  
Zest from 1/4 large orange  
1 cup flour (spooned and leveled), plus more for rolling berries  
1/2 tablespoon baking powder  
1/2 teaspoon salt  
2 tablespoons unsalted butter, chilled and cut in chunks  
1/4 cup and 1/8 cup buttermilk  
2 tablespoon egg beaters  
Scant 1 cup fresh blueberries  
Cinnamon sugar

Preheat oven to 400 degrees F.

In a mixing bowl rub together sugar and orange zest with your hands until fragrant.

Add flour, baking powder, salt and mix thoroughly with a fork.

Add butter chunks and use hands to break up butter and coat with flour.

The butter pieces should be coated with flour and resemble crumbs.

Make a well in the flour mixture and add buttermilk and egg beaters, whisk them first in the well then incorporate into flour mixture just until combined, do not overwork the dough.

Roll blueberries in tablespoon of flour to coat, this will help prevent the fruit from sinking to the bottom of the scones when baked. Fold the blueberries into batter, being careful not to bruise.

Use leveled muffin size scoop to drop batter on a parchment lined cookie sheet, leaving a few inches between. Sprinkle each scone with a big pinch of cinnamon sugar.

Bake for 20-25 minutes until golden brown. Cool before applying the orange glaze.

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## Orange Glaze

1 cup powdered sugar, sifted  
2 tablespoons orange juice  
1/2 teaspoon orange or vanilla extract  
Big pinch orange zest  
Pinch salt

In a medium bowl add the sugar, orange juice, extract and orange zest. Whisk until smooth.

Drizzle onto cooled scones and top with pinch sanding sugar.