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Orange Cranberry Scones

Prep time: 40 minutes

Servings: 12

The secret to moist, soft and beautifully flaky scones is to make the dough fast without overworking it and to bake them at a hot temperature. Making scones is easy and takes not more time than making pancakes. When the floral fragrances of orange and cranberries start wafting through the early morning kitchen, few will complain about this buttery treat. Traditionally made with heavy cream, we replace this ingredient with lactose-free sour cream for a lighter, but equally decadent experience.

Green Valley Creamery

Ingredients

- 2 cups all-purpose flour
- $\frac{1}{4}$ cups sugar
- 2 Tbsp finely grated orange zest
- 1 $\frac{3}{4}$ tsp baking powder
- $\frac{1}{2}$ tsp baking soda
- 1 stick cold Green Valley Creamery Lactose-Free Butter, cut into small squares
- 8 oz. Green Valley Creamery Lactose-Free Sour Cream
- $\frac{1}{2}$ cup dried cranberries
- 1 egg, lightly beaten

Instructions

1. Pre-heat oven to 425 F and line a large baking sheet with parchment paper.
2. Place the flour, sugar, orange zest, baking powder and baking soda in the bowl of a food processor and process for a few seconds go blend well.
3. Add cold butter pieces and pulse 10-15 times in 1-second intervals so that the butter is dispersed in pea sized pieces.
4. Add the sour cream and pulse another 5-10 times or until the dough holds together in big clumps.
5. Transfer dough onto a flat surface, covered with a large piece of parchment paper. Sprinkle the cranberries over the dough and gently work and fold them in evenly.
6. Folding the parchment paper over from the bottom and top, form dough into a log, approximately 14 inches long 3 inches wide and 1 inch high.
7. Using a sharp large knife, cut dough into triangles by cutting evenly sized squares first and then cutting the squares diagonally (like a sandwich).

8. Transfer scones carefully to the baking sheet placing them at least 1 inch apart. Brush the tops with a thin coating of egg. Optional: Sprinkle with a little coarse sugar (raw or turbinado) for a crunchier top.
9. Bake for 14-16 minutes until golden brown and firm to the touch. Transfer to scones to a rack and let them cool for 5 minutes. Serve warm with more butter and some jam.