



Orange Glazed Blueberry Oat Scones

Level: Easy

Prep Time: 60 minutes

Serves: 8

Cooking Time: 22 minutes

Blueberry Oat Scone Ingredients:

2 cups all-purpose flour

$\frac{1}{2}$ cup quick oats

6 Tbsp. white granulated sugar

$\frac{3}{4}$ tsp. baking powder

$\frac{3}{4}$ tsp. baking soda

$\frac{1}{4}$ tsp. salt

10 Tbsp. unsalted butter, cut into small cubes and chilled cold

$\frac{1}{2}$ cup dried blueberries (do not use fresh blueberries)

$\frac{3}{4}$ cup buttermilk



Orange Glaze Ingredients:

1 Tbsp. unsalted butter

Zest of 1 navel orange

$1\frac{1}{2}$ to 2 Tbsp. freshly squeezed juice from a navel orange

1 cup confectioners powdered sugar, sifted

For the scone: Line a cookie sheet with parchment paper. Set aside.

In a large bowl, mix the flour, oats, sugar, baking powder, baking soda and salt. Add the cold butter. With a pastry blender, cut the butter into the dry ingredients until the dough is crumbly. Add the blueberries and fold into the mixture. Add half of the buttermilk, then with a wooden spoon gently stir a couple times. Add the remaining buttermilk and continue to stir gently with the wooden spoon until the dough comes together to form a ball. Do not overwork the dough.

On a flat surface, place a sheet of wax or parchment paper. Place the dough onto the paper (it will be sticky) and flatten the dough with your floured hands to form a circle about 2 inches thick. With a large floured knife, cut the dough into eight wedges (like a pie). With a cake server, transfer the wedges to the prepared cookie sheet, keeping them about 2 inches apart. Place in the refrigerator for 30 minutes. Preheat the oven to 375°. Bake for 22 minutes, or until the edges are lightly browned. Remove from cookie sheet and cool on a wire rack.

For the glaze: Whisk the butter, zest, orange juice, and sugar over a double boiler. Cook until the butter and sugar have melted. Mixture will be thick. Remove from heat and whisk until smooth and slightly cool. Drizzle over cooled scones.