

## **Hazelnut & Orange Scones** - Hazel Blue Acres

### **Scones:**

**2 cups all-purpose flour**

**1 tsp. baking powder**

**½ cup sugar**

**¼ tsp. salt**

**¾ cup roughly chopped toasted hazelnuts (10-15 minutes at 350 deg.)**

**Zest of 1 large orange**

**1 ½ cups heavy cream, with a little extra reserved if too dry**

**1 tsp. vanilla extract**

**1 teaspoon Turbinado sugar or some other coarse sugar**

### **Glaze:**

**2 Tablespoons orange juice**

**¾ cup plus 2 Tablespoons powdered sugar**

**Pinch salt**

1. Line a sheet pan with parchment paper and set oven to 375 degrees.
2. Mix flour, baking powder, sugar and salt in a medium mixing bowl.
3. Stir in hazelnuts & orange zest.
4. Stir cream & vanilla together and add to the dry mixture. Stir until just combined. *Do not overwork the dough once liquid has been added.* Add a bit more cream if the mixture is too dry.
5. Press out the dough on a floured surface and cut into 8 triangles.
6. Move the scones with a spatula to the prepared cookie sheet.
7. Brush each scone with cream and sprinkle with sugar.
8. Bake 15-18 minutes. Remove from the oven and place the scones on a cooling rack.
9. While the scones are cooling, prepare the glaze by mixing the orange juice, powdered sugar and a pinch of salt. Set the cooling rack over the parchment paper. Brush each scone with the glaze. Enjoy!

This recipe is based on customer Gloria Haury's recipe called "Stephanie Inn's Signature Scones".