

Cranberry Orange Sour Cream Scones

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-orange-glaze-recipe-juice-honey-brown-sugar>

Ingredients:

- 2 1/4 cups all purpose flour
- 1/2 cup granulated sugar
- 3 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup cold butter cubed
- 1/2 cup sour cream
- 1/4 cup heavy cream
- 2 large eggs
- 1 Egg wash
- 1 1/2 tablespoons orange zest grated fresh
- 1 teaspoon pure vanilla extract
- 2/3 cup dried cranberries sweetened, or Craisins
- 3 tablespoons sliced almonds roughly broken
- 2 tablespoons turbinado sugar sugar in the raw
- orange glaze :, Optional
- 1 cup powdered sugar
- 1 teaspoon grated orange zest freshly
- 2 tablespoons juice from orange

Nutrition:

1. Calories: 920 calories
2. Carbohydrate: 123 grams
3. Cholesterol: 260 milligrams
4. Fat: 42 grams
5. Fiber: 3 grams

6. Protein: 14 grams
7. SaturatedFat: 23 grams
8. Sodium: 1260 milligrams
9. Sugar: 65 grams

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