

Orange cranberry scones

Directions

1. Preheat conventional oven to 425F (400F for convection).
2. Mix dry ingredients together in a bowl.
3. Mix wet ingredients together in another bowl.
4. Mix dry, wet, and miscellaneous ingredients together.
5. Roll out dough into 3/4 inch disk on a floured surface.
6. Brush the remaining wet ingredients onto the dough.
7. Sprinkle with sugar, cut into eight pie slices, and place in top of oven.
 - Conventional oven: 425F for 10 minutes, then 400F for 10 minutes.
 - Convection oven: 400F for 12 minutes.
8. Let scones cool down for 5 minutes at room temperature.

Dry ingredients

1. 2 cups of all-purpose flour
2. 1/3 cup granulated sugar
3. 1 tbsp baking powder
4. 1 tsp kosher salt

Wet ingredients

1. 1/2 cup heavy cream (35% MF cream)
2. 2 large eggs (~ 60g each)

Miscellaneous ingredients

1. Dried cranberries, chopped.
2. 1/4 cup of cold unsalted butter diced into 1cm cubes.
3. Zest of one navel orange.

Some comments

- Keep the dough cold and don't overwork it so that there are solid chunks of butter in the end. These chunks melt, provide steam pockets, and create the crumbly texture which is characteristic of scones.
- An aluminum tray (used with foil) is necessary for even conduction.
- Possible causes for a common problem: flat scones that spread out (scones should be standing tall and strong at the 10 minute mark!).
 1. Lack of heat for quickly setting the exterior of the scones. Causes:
 - Heat-resistant silicone baking mats.
 - Baking multiple trays at a time (convection might be OK).
 2. Expired (i.e. impotent) baking powder.
- Eggs and cream should be thoroughly mixed or else unsightly egg white lumps will in the final product.
- Sugar should be adjusted based on preference and ingredients used!
- The ideal consistency is a rigid exterior and a soft and fluffy interior.

Logistics

- Scones mostly rise and do not spread out very much. A half cm of room between scones in the baking sheet is plenty of space.
- A half sheet fits up to double this recipe, but may require additional heat. For example, I needed to start at 450F for double the recipe and then drop to 400F for the last half on my conventional oven.
- A bread knife is good for cutting cold butter.
- A stiff and wide spatula is helpful when starting to mix all ingredients together. It will eventually need to be finished by hand.
- Navel oranges were specifically suggested because the thick rind makes them convenient to zest, but any zest works fine.
- MAT224 note: We used lemon zest and a mixture of blueberries and cranberries. Two-thirds of them were just lemon zest and cranberries.