

## Scone on the Range Scones

### Orange Chocolate Chip (for other variations, see bottom of recipe)

makes about 1 dozen large scones

4 cups all-purpose flour  
1 tablespoon plus 1 teaspoon baking powder  
1/2 teaspoon baking soda  
1 teaspoon salt  
6 oz. cold butter, cubed (12 tablespoons)  
1/4 cup plus 2 tablespoons sugar  
4 large eggs  
1 cup heavy whipping cream  
1 tablespoon vanilla extract

### (if making Orange Chocolate Chip)

1 1/2 cups semi-sweet chocolate chips  
finely grated zest of one orange

extra sugar for sprinkling

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Preheat the oven to 400 F.

Whisk together flour, baking powder, and baking soda in large mixing bowl or stand mixer bowl.

Cut in butter - you can do this two ways:

#### **Electric stand mixer**

With the flour mixture in the stand mixer bowl and the paddle blade attached, turn on the slowest speed and slowly add butter chunks, mixing to a coarse meal texture and only a few floury crumbs of butter remain.

(or)

**By hand** Using a sharp-bladed pastry cutter tool, or two knives, "cut" the butter pieces into the flour mixture until you have a coarse meal texture.

In a separate bowl, whisk together eggs, cream, and vanilla.

Add liquid mixture to dry ingredients by hand or with stand mixer on low, using "on-off" mixing. Stop just long enough to add sugar, chocolate chips, and orange zest, then

continue mixing briefly to form a soft and sticky dough. Scrape dough onto lightly floured surface and turn over a few times to combine, adding flour if necessary.

**Form scones** You can divide dough in half, form each piece to a 1" thick round, and cut into equal wedges, or you can pat to 1" thick and use floured cutters for rounds or triangles.

Transfer scones to cookie sheet pan, preferably lined with parchment paper.

If desired, brush the top of each scone with a small amount of milk or cream. Sprinkle the extra white sugar thickly over tops. Bake 15-18 minutes, or until set and tops are golden brown. Cool on baking sheet a few minutes, then transfer to racks, and serve.

### **Variations**

Omit orange zest and chocolate chips, and mix in other additions as desired:

**Toffee-Cinnamon:** mix in 1 ½ cups milk chocolate toffee bits and 1 tablespoon cinnamon.

**Easy Raspberry:** mix in 1 cup frozen (not defrosted) raspberries

**Cranberry-Almond:** mix in 1 cup dried cranberries and 1 cup sliced, toasted almonds. Sprinkle extra almonds over the top before baking.