

Orange Ricotta Scones

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Scones

2 ½ C all purpose flour

½ C sugar

2 t baking powder

1 t salt

¼ t ground nutmeg

½ C butter (one stick), chilled and cubed

Zest of one orange

2 eggs, lightly beaten

½ C ricotta cheese

½ t vanilla extract

Glaze

1 C powdered sugar

Pinch of salt

Juice of ½ orange (about 3-4 T)

Preheat oven to 400°. In a large mixing bowl, whisk together flour, sugar, baking powder, salt, and ground nutmeg. Cut in butter using a pastry cutter or your fingertips until the texture of course sand. (You can also pulse this mixture in the bowl of a food processor). Toss in orange zest and mix to combine. Set aside.

In a small mixing bowl, combine eggs, ricotta cheese, and vanilla extract. Pour wet mixtures into dry ingredients and mix until just combined. Be careful not to over mix or scones will be tough. Dough will be very soft and tacky.

Turn dough out onto well floured board and form into rectangle approximately 12" x 6". Dip knife blade in flour and cut dough into 2" x 3" rectangles. Transfer to parchment lined baking sheet. Bake for 20 minutes.

While scones are baking, combine glaze ingredients in a small mixing bowl and set aside. Add more orange juice to thin glaze to desired consistency (Or more powdered sugar if it's too thin). It should be thin enough to drizzle over scones, but thick enough not to pool around the bottom.

When scones are finished, remove from oven. Let cool on baking sheet for approximately 5 minutes, then drizzle with glaze.

Yields 12 scones.

