

CopyCat Panera Bread Orange Scone

Ingredients

For the Scones:

1/4 cup granulated sugar
zest from one large orange
3 cups all-purpose flour
3/4 teaspoon salt
1 tablespoon baking powder
4 ounces cream cheese, cold
6 tablespoons unsalted butter, cold
2 large eggs
1/3 cup milk
2 teaspoons vanilla extract
1 teaspoon orange extract

For the Orange Glaze:

2 cups powdered sugar
4 tablespoons orange juice
1 teaspoon orange extract
orange zest of one large orange

Directions

For the Orange Scones:

Preheat oven to 425°. Line a baking sheet with parchment paper.

In a medium mixing bowl add sugar and orange zest. Rub together with your fingers until fragrant.

Add to the flour, salt and baking powder. Whisk together with sugar mixture.

Place the cold cream cheese, butter and eggs into the bowl of

a food processor (I used a 14 cup processor), add dry ingredients.

Pulse a couple times or until combined.

Pour in the milk, vanilla and orange extracts. Pulse to mix.

Remove dough from processor on a lightly floured surface.

Divide the dough in 2 equal pieces.

Form each piece into a 6-inch disk.

Use a sharp knife to cut each disk into triangles.

Place on prepared baking sheet. Bake 15 minutes or until golden.

Lay a piece of wax paper under a wire cooling rack.

Move baked scones to the wire cooling rack. Spoon or dip orange glaze over scones.

For the Orange Glaze:

In a medium bowl add the sugar, orange juice, orange extract and orange zest. Whisk until smooth.