

221 Baker Street Mandarin Orange Vanilla Bean Scones

Scones

- 2 cups (250 grams) all-purpose flour, unbleached preferred
- ¼ cup (50 grams) sugar
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 8 tablespoons (113 grams) unsalted butter, frozen
- 1/2 cup (114 grams) plain Greek yogurt, lowfat or whole milk
- 1 large egg
- ½ vanilla bean scraped, or 1 teaspoon vanilla extract
- 1 tablespoon mandarin orange zest (may substitute any variety of orange)

Orange Vanilla Bean Glaze

- 1 cup (125 grams) powdered sugar
- 2 tablespoons mandarin orange juice (may substitute any variety of orange juice)
- ½ vanilla bean scraped, or 1 teaspoon vanilla extract

How to Use Them:

Preheat oven to 400°F/205°C degrees. Line a cookie sheet with either a silicon baking mat or parchment paper.

In a large bowl, whisk the flour, sugar, baking powder, baking soda and salt. In a small bowl, add the yogurt, egg, vanilla bean, and orange zest. Whisk until the mixture is smooth. Using the large holes of a grater, grate the frozen butter. Using a spatula, gently toss the butter with the flour mixture. Stir the yogurt mixture into the flour mixture. Keep stirring until the dough begins to come together. Then, using your hands that have been dusted with some flour, bring the dough together in the bowl to form a ball. Place the dough on a lightly floured surface. Gently pat down the dough until you have an 8 inch circle. Using a sharp knife, cut the disk of dough into 8 equal slices. Place the slices of dough on the cookie sheet. Can you see the stunning layers of butter, vanilla bean and orange zest? Bake the scones for 13-15 minutes. You know they are ready the exact moment they bake up into layers of goodness and are perfectly golden brown. Allow the scones to cool on a cooling rack for a few minutes while you whisk up the glaze. Whisk the powdered sugar, mandarin orange juice, and vanilla bean until the mixture is smooth. Place the scone on parchment or wax paper and drizzle on the glaze. As much or as little, or as much, as you'd like!

Did I mention, as much as you'd like??? Allow the scones to set for about 15 minutes, and



then serve. All that is needed now is a nice cup of tea.... a bit of scone.....and perhaps an episode of Sherlock on the telly!