

Orange Yogurt Scones

Ingredients:

- 2 cups flour
- 1/3 cup plus 2 teaspoons sugar
- 2 tablespoons baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 3 tablespoons cold butter or margarine. I use butter.
- 1 6-oz container of orange or lemon flavored yogurt (about 1/3 cup).
- 2 teaspoons grated orange peel.
- 1/4 cup orange juice



Instructions:

1. Preheat oven to 375°F.
2. Oil a 12 x 15 inch pan. I use spray oil.
3. Combine flour, 1/3 cup sugar, baking powder, baking soda, and salt. I do this in my food processor.
4. Cut in the butter until the mixture resembles crumbs. This is very easy (and quick) in a food processor. (Indeed, I think food processors were made for making scones and pie crust.)
5. In a separate bowl, combine yogurt (I used pomegranate because I didn't have any orange or lemon), orange peel (which I didn't use), and orange juice.
6. Add the yogurt mixture to the flour mixture and stir until evenly moistened. This is where the total amount of yogurt matters. The Chobani that I used comes in 5.3 oz containers — not 6 oz. So I added more orange juice to make sure I had enough moisture. And no, I didn't do this in the food processor.
7. Mound the dough on the prepared pan and then use your hands to pat it into a 9-inch round. The cookbook suggests flouring your hands, but I didn't need to. I'm thinking my mix might not have been moist enough.
8. Use a large knife to cut down through the dough to make eight wedges but don't separate them. All you're doing is scoring the dough so the scones break apart easily later.
9. Sprinkle the remaining sugar on the dough.
10. Bake about 25 minutes, until scones are golden brown.
11. Cut or break into wedges and serve hot or warm.

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Recipe from An Eclectic Mind.

<http://www.aneclecticmind.com/2015/06/22/orange-yogurt-scones/>