



# Cranberry-Orange Mini Scones with Brown Butter Glaze

## Ingredients

Yield: 36 mini scones

2 3/8 cups all-purpose flour

1 1/2 teaspoon baking powder

1/2 teaspoon baking soda

1/4 cup sugar

1 teaspoon salt

1 teaspoon grated orange zest

1 cup fresh cranberries (or dried cranberries)

1/2 cup + 1 tablespoon cold unsalted butter  
(diced)

1 cup heavy cream

1 teaspoon lemon juice

1 1/2 tablespoons melted butter  
(for brushing)

Turbinado sugar (or pearl sugar)  
for sprinkling

### Brown Butter Glaze Ingredients:

1/2 cup (1 stick) unsalted butter

3 cups powdered sugar, sifted

1 teaspoon vanilla extract

3-4 tablespoons milk or heavy cream

1 teaspoon lemon juice (for desired  
consistency)

Pinch of salt (optional, to enhance flavor)

## Instructions

1. Preheat your oven to 400°F (200°C) and line a baking sheet with parchment paper or a silicone mat. In a large bowl, whisk together the flour, baking powder, baking soda, sugar, salt, and orange zest. Cut the cold, diced butter into the flour mixture using a pastry cutter or your hands until it resembles coarse meal. The key to flaky scones is keeping the butter as cold as possible and handling the dough as little as possible.
2. Gently fold in the fresh cranberries. In a separate bowl or measuring cup, whisk the cream and lemon juice, then pour it over the dry ingredients. Stir just until the dough starts to come together. Do not overmix. The dough will be sticky.
3. Turn the dough onto a lightly floured surface. Pat it into a large circle, about 8 inches in diameter. Cut the circle into 36 even wedges (football shape; the size of a thumbprint) using a sharp knife or bench scraper.
4. Arrange the wedges on the prepared baking sheet, leaving some space between them. Brush the tops of the scones with the melted butter and sprinkle generously with turbinado sugar. Bake for 15–20 minutes, or until golden brown. The scones are done when they have risen, and the edges are lightly browned.
5. To make the glaze, melt the butter in a small, light-colored saucepan over medium heat. Continue cooking, stirring or swirling the pan frequently, until the butter turns a golden-brown color and develops a nutty aroma. The milk solids will separate and brown at the bottom of the pan. This usually takes about 5–10 minutes; watch closely to prevent burning. Immediately pour the brown butter, including the brown bits at the bottom (which add flavor), into a separate medium mixing bowl to stop the cooking process. Gradually whisk in the sifted powdered sugar and a pinch of salt until combined. Stir in the vanilla extract and 2 tablespoons of milk or cream. Continue adding the remaining milk, one teaspoon at a time, until the glaze reaches your desired drizzling consistency.
6. Allow the scones to cool slightly on the baking sheet for a few minutes. Dip the tops in brown butter glaze, then transfer them to a wire rack to cool completely.

