

Orange Craisin Scones

Growing up in Washington state every year in the fall our school would have a field trip to the Washington State Fair. We all called it the Puyallup Fair because it is in Puyallup, Washington. One of the popular staples of the fair was to visit the Fisher Scone booth. Their scones were made fresh there and very good, especially with a dollop of raspberry jam on it. They were so popular that eventually a box version was made available at the grocery store so you could make Fisher Scones at home all year round. My father's profession was a dentist, but he also fancied himself as a baker. He was known for his cookies, fruit cake, and Fisher Scones. Yes, the scones were package made, but they were a regular favorite at our Sunday morning breakfasts. He would put them in a silver globe-like container that had penguins embossed on the sides and a round wooden knob on top of the lid. We think this was actually a container purposed to hold ice for alcoholic drinks, but for our family it was the scone holder. All this dates back to the sixties and seventies, so now to find one of these you will have to do some treasure hunting at antique stores, but it really isn't that uncommon to find one. If you happen to adopt this as your own go-to scone recipe, think about hunting down one of these containers and create the same kind of memory that I had, just don't tell anybody it is an ice bucket.

Copycat Panera Orange Scones

(Recipe taken from Pinterest)

1/3 cup sugar

Zest of 2 navel oranges

2 cups of flour

1 teaspoon salt

¼ teaspoon baking soda

8 Tablespoons butter/cold

½ cup sour cream

1 egg

1/3 to ½ cup craisins

First off, one cube of butter equals 8 tablespoons. So, take that cube of butter and grate it onto some plastic wrap. Now fold over the plastic wrap gently and put the grated butter in the freezer while you prepare everything else.

In a medium small mixing bowl put the 2 cups of flour (measure flour by scooping with a scoop or big spoon, the flour into a one cup measuring cup and slide a knife across the top to level. Repeat this for the second cup. It is a little added effort but will make for a lighter scone)

Mix into the flour the baking soda, and salt.

In another medium mixing bowl put in the sugar and orange zest. Smush with your fingers the zest into the sugar. Infusing the zest into the sugar like this enhances the orange flavor. To this whisk in the egg and sour cream.

Take the frozen grated butter out and dump it into the flour mixture bowl. With your fingers gently blend in the flour with the butter. Don't spend much time with this and don't intentionally break down the butter with your fingers. Most recipes will say to pastry blend or fork in the butter till it is pea size, but leaving the frozen grated butter intact as much as possible makes for a light buttery scone. It is at this time you can add in the raisins to the flour butter mix. Again, be gentle.

Now dump in the sugar sour cream mix. Gently stir with a wooden spoon till almost forms a dough ball.

Dump the dough contents onto a piece of parchment paper on your counter. (if you do not have parchment paper see note below) With your hands bring together the sides of the parchment paper toward the center dough mass. Bring in corners in same manner and repeat this, gently giving some pressure on to the dough ball as the parchment paper comes in contact with the dough. When dough is almost a ball shape, gently complete forming the ball with your hands. It is very important not to overdo this because working it to much and too long will end up with a dense scone. Now that a big dough ball is formed, with a big knife cut it in half. Form each half into a dome with center being about 2 inches high and the circumference about 6 inches. These are guesstimates, so make your own judgment call on size of domed round, just don't make it too flat. Now take that knife and cut it in half, then half both of those halves making 4 scones. Repeat with the other dough ball. Place onto parchment lined pan.

Bake at 400 for 16 to 17 minutes. You want the centers to be firm and the tops just a little brown.

Cool. Then drizzle with glaze:

In a small bowl whisk or fork together 1 cup of powdered sugar, 3 tablespoons melted butter, ¼ teaspoon vanilla extract, 2 tablespoons orange juice, and 2 teaspoons orange zest.

Note: If you do not have parchment paper you can dump the dough into a gallon Ziplock bag and from outside of the bag maneuver the contents with your hands until it kind of comes together. It is at this point you can dump onto a lightly floured counter and gently bring it all together till it forms a big, soft, and slightly sticky ball. From here continue to follow the remaining instructions.