



Spread the Cheer! Cranberry Chocolate Scones

with Orange Glaze & Toasted Almonds



1h



2 Servings

Good news: 2020 is almost over. Even better news: These cranberry chocolate scones are the perfect treat to get you through the holidays. These moist, flaky scones come together in one bowl for minimal cleanup. A drizzle of orange glaze and sprinkle of toasted almonds gives these chocolate-studded scones for the royal treatment. (2-p plan serves 6; 4-p plan serves 12.)

What we send

- 6 oz bag yellow cake mix (use 1¼ c)^{2,1,3,4}
- 5 oz bag all-purpose flour (use 1 c)⁴
- 6 oz chocolate chips^{1,3}
- 2 oz dried cranberries
- 1 oz sliced almonds⁵
- 1 orange
- 5 oz bag confectioners sugar (use ½ c)

What you need

- kosher salt
- 1 stick + 1 Tbsp butter¹

Tools

- rimmed baking sheet
- medium skillet
- microplane or grater

Allergens

Milk (1), Egg (2), Soy (3), Wheat (4), Tree Nuts (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 560kcal, Fat 28g, Carbs 72g, Protein 4g



1. Make dough

Preheat oven to 400°F with a rack in the center. In a medium bowl, whisk to combine **1¼ cups yellow cake mix**, **1 cup all-purpose flour**, and **½ teaspoon salt**. Cut **8 tablespoons cold butter** (1 stick) into ½-inch cubes. Add butter to flour mixture and use your fingers to rub together until butter is in pea-sized pieces.



4. Bake scones

Bake on center oven rack until **scones** are golden brown on the tops and bottoms, and a toothpick inserted into the center of a scone comes out clean, 18-20 minutes (watch closely as ovens vary). Using a spatula, transfer scones to a wire rack or plate to cool.



2. Add mix-ins

Stir **chocolate chips** and **dried cranberries** into **dough**. Add **⅓ cup cold water** and use your hands to gently stir just until dough comes together (it will have a sticky texture like cookie dough).



5. Toast almonds

While **scones** bake, melt **1 tablespoon butter** in a medium skillet over medium-high heat. Add **almonds** and cook, stirring, until lightly browned and fragrant, 2-4 minutes (watch closely). Transfer to a plate, then sprinkle with **a generous pinch of salt**.



3. Form scones

Turn **dough** out onto an ungreased rimmed baking sheet. Lightly sprinkle dough with **all-purpose flour**, then pat into a 6-inch wide circle (about 1-inch thick). Cut into 6 equal-sized wedges. Pull the wedges apart a bit, leaving 1-inch of space between each wedge.



6. Make glaze & serve

Zest the entire **orange**, then separately squeeze **1 tablespoon orange juice** into in a small bowl. Whisk in **½ cup confectioners sugar** and **a pinch of salt** until glaze is smooth. Once **scones** are cool, drizzle with **glaze** and sprinkle **orange zest** and **almonds** over top. Allow icing to set for at least 10 minutes before serving. Enjoy!