



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)^{1,3,6,7}
- 5 oz bag all-purpose flour (use 1 c)¹
- 6 oz chocolate chips^{6,7}
- 2 oz dried cranberries
- 1 oz sliced almonds¹⁵
- 1 orange
- 5 oz bag confectioners sugar (use ½ c)

What you need

- kosher salt
- 1 stick + 1 Tbsp butter⁷

Tools

- rimmed baking sheet
- medium skillet
- microplane or grater

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 560kcal, Fat 28g, Carbs 72g, Proteins 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!