

## Orange Ricotta Scones

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**About the Recipe:** These scones are tender with a light crumble and some buttery layers, that have just a touch of sweet orange flavor. A light, sweet glaze creates a smooth coating, reminding you of a bright, sunny day. Treat yourself to this easy-to-make breakfast or high tea pastry for a special sweet treat.

**Recipe Inspired by:** Noelle Marchetti's original recipe *Orange Ricotta Scones*. She is an executive pastry chef at Yolán restaurant in The Joseph Hotel, Nashville, TN. For more information see:

<https://www.instagram.com/p/CoxuA7VBEbc/>

**Cook's Note:** Try not to overwork the dough since this will create gluten, making the scones heavy and flat. I find that working quickly helps, not messing around with the dough too much, and setting it aside for about 10 minutes reduces some of that extra gluten. Press down when cutting and don't twist any cutting tools. I added the cinnamon sprinkle on the baked scones and sweetened the whipped cream with a Tablespoon of jam. Clotted cream would be delicious too.

<https://www.gloriagoodtaste.com/orange-ricotta-scones/>

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