



### **Orange Ricotta Scones**

*Chef Noelle Marchetti's sweet treat orange glazed scones*

2 cups all-purpose flour  
2 Tablespoons granulated sugar  
1 Tablespoon baking powder  
1/2 teaspoon salt  
Zest of 1 large orange  
6 Tablespoons cold butter, cubed  
1 cup whole milk ricotta cheese  
1/3 cup heavy cream  
1 teaspoon vanilla extract

#### **Orange Glaze:**

3/4 cup confectioners' sugar, sifted  
3 tablespoons fresh orange juice  
Sprinkle: ground cinnamon, optional, as desired  
Serve with whipped cream

1. Preheat oven to 350-degree F. Line 2 cookie sheets with parchment paper.

2. In a large bowl combine the flour, sugar, baking powder, salt, and orange zest. Add the cold butter cubes; work in with fingertips or use a pastry cutter until roughly the size of peas.
3. In a separate bowl whisk together the ricotta cheese, heavy cream, and vanilla. Add to the flour mixture; fold together until it comes together.
4. Dump out onto a lightly floured surface and form into a 12-inch long loaf shape about 1 inch high and approximately 3 inches wide. Cut loaf into wedges at alternating angles to get 12 to 14 scones. Place on lined cookie sheets.
5. Bake in preheated oven until golden, about 15 to 20 minutes or light brown. Let cool on rack. Yield 12 scones

**Prepare Glaze:**

In a small bowl, whisk together the confectioners' sugar and orange juice to make a thick but pourable glaze.

Glaze scones and let set for 15 minutes before serving. If desired, lightly sprinkle scones with ground cinnamon as desired before serving. Serve with fresh orange slices and whipped cream on the side.

**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 onto the baked scones and sweetened the whipped cream with a Tablespoon of jam. Clotted cream would be delicious too. You can add 1 teaspoon of cinnamon to the basic recipe for a sweeter taste.

**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/>

**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.