



Recipe from: [My Catholic Tradition](#)

Orange and Pecan Scones

Scones are best served on the day they are made, or they can be frozen. To freeze, place in an airtight container. To thaw, remove from the freezer and thaw at room temperature for an hour.

MAKES TEN

2 cups self-raising (self-rising) flour
1/4 cup unsalted (sweet) butter, chilled and diced
Grated rind and juice of 1 orange
1 cup pecan nuts, coarsely chopped

Preheat the oven to 425°F.

Grease a baking sheet.

Put the flour in a food processor with a pinch of salt and add the butter.

Process the mixture until it resembles coarse breadcrumbs.

Add the orange rind.

Reserve 2 tbsp of the orange juice.

Add 1/2 cup with water to the rest of the orange juice.

Add the nuts and the juice mixture to the processor.

Process very briefly to a firm dough, adding a little water if the dough feels dry.

Turn the dough out on to a lightly floured surface and roll out to 3/4-inch thick.

Cut out scones using a round cutter and transfer them to the baking sheet.

Re-roll the trimmings and cut more scones.

Brush the scones with the reserved juice and bake for 15–20 minutes, until golden.

Transfer to a wire rack to cool.

Serve with satiny orange or lemon curd or, for a simple, unsweetened snack, fresh and warm with unsalted (sweet) butter.