

Cranberry Orange Tea Biscuits

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Makes 9

My Personal Points: If you are a USA WW Member, Click on this link to get your points:

<https://cmx.weightwatchers.com/details/MEMBERRECIPE:6192748024c7ae3d49c6fa56>

- 1 $\frac{1}{2}$ Tbsp softened butter
 - 1/3 cup zero calorie sugar replacement (I use Lakanto Monkfruit)
 - 1 egg
 - 2 Tbsp non fat greek yogurt
 - 1 Tbsp unsweetened applesauce
 - zest and juice from a medium/large orange, reserve 1-2 tsp of juice
 - 1 cup flour
 - 1 $\frac{1}{2}$ Tbsp baking powder
 - 1/2 cup chopped cranberries
 - 2 Tbsp powdered sugar OR zero calorie powdered sugar
- **SEE NOTE BELOW****

1. Preheat oven to 350°. Line a baking sheet with parchment paper
2. In a medium bowl, whisk together softened butter, orange zest and juice, monkfruit, egg, yogurt and applesauce.

3. Add flour and baking powder and stir. Do not over stir.
4. Fold in cranberries just until combined.
5. Drop batter by large scoopfuls onto prepared baking sheet, leaving space in between. You should have 9 tea biscuits
6. Bake for 20-25 minutes.
7. Cool on wire rack
8. Mix powdered sugar with reserved orange juice until desired consistency (**NOTE: If you use real powdered sugar, it will add 1 point to the tea biscuit, if you use a replacement it will not)
9. Drizzle or brush on (this is the way I would do it in the future) glaze.
10. Enjoy with a cup of tea or coffee!

Brunch, Dessert, Snack
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