**Cranberry Orange Scones**

Ingredients:

2 cups all-purpose flour

1/4 cup sugar

1 Tbsp. baking powder

½ tsp. baking soda

1/2 tsp. salt

8 Tbs. (1 stick) frozen butter

1/2 cup cranberries

Zest of 1/2 orange

3/4 cup buttermilk

**Directions:**

Preheat an oven to 425ºF. Lightly grease a baking sheet

Combine the flour, sugar, baking powder, baking soda, and salt and set aside.

Grate the butter into the flour mixture using a cheese grater. Toss the butter pieces into the flour gently with a fork. Add the cranberries, orange zest, and buttermilk and mix gently until a shaggy dough is formed.

Turn the dough out onto a lightly floured surface and press together with your hands until the dough comes together.

Shape the dough, flouring as needed, into a circle that is about 1 inch thick.

Cut into 8 equal-size wedges and place on the prepared baking sheet. *(optional: brush with a beaten egg and sprinkle with sugar).*
Bake until the scones are golden, about 10 minutes. Let the scones cool for 10 minutes before serving. Makes 8 scones.

*For vanilla scones, leave out the cranberries and orange zest and add 2 tsp. of vanilla extract.*

*For almond scones, leave out the cranberries and orange zest. Add 2 tsp. almond extract and sprinkle with sliced almonds and sugar before baking.*