

# Cranberry Orange Scones

From our daughter, Sara



3 cups flour  
1/3 cup sugar  
2 teaspoons baking powder  
3/4 teaspoon baking soda  
1/2 teaspoon salt  
3/4 cup cold butter  
1/2 cup dried cranberries  
zest from 1 orange  
1 cup buttermilk  
1 tablespoon milk  
a little cinnamon and sugar

**Servings: 12**

*Nutrition content depends on what size you cut the scones. This assumes about a 2 1/2 inch scone when baked.*

1. Preheat oven to 425. Mix together the flour, sugar, baking powder and salt, then add the cold butter. Blend with knives or a pastry blender. Then add in the cranberries and orange zest. Pour in the cold buttermilk and gently stir dough until it holds together.
2. Pour out onto a floured surface and press dough to about a 12 inch round and cut into shapes and place on a large baking sheet. Brush tops with milk and sprinkle lightly with cinnamon and sugar.
3. Bake for 10-12 minutes until golden brown. Remove to cool for about one minutes. Serve immediately.\

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Per Serving (excluding unknown items): 247 Calories; 12g Fat (43.8% calories from fat); 4g Protein; 31g Carbohydrate; 1g Dietary Fiber; 32mg Cholesterol; 389mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Fruit; 0 Non-Fat Milk; 2 1/2 Fat; 1/2 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>