

Cape Cod Cranberry Scones

2 1/2	Cups	all purpose flour
2 1/2	Tsp	baking powder
1/2	Tsp	baking soda
3/4	Cup	frozen butter
1	Cup	cranberries -- chopped
2	Tsp	grated orange zest
2/3	Cup	sugar
1/2	Cup	buttermilk

Recipe

1. **Preheat oven to 400 °F.**
2. **In mixing bowl, combine flour, baking powder and baking soda; cut in butter with pastry blender or two knives or (I like to grate it in with a box grater...so easy).**
3. **Stir in cranberries, orange peel and sugar; stir in buttermilk just until ingredients are moistened.**
4. **Working on floured surface, shape dough into two 8-inch circles, 1/2-inch thick.**
5. **Cut each circle into eight wedges and place on ungreased cookie sheet.**
6. **Bake for 12 to 15 minutes, until lightly browned.**