

Cranberry Orange Scones

- 2 cups flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup sugar
- 1 teaspoon orange zest
- 1/2 cup butter, cold and cut into pieces
- 1 egg, lightly beaten
- 1/2 cup buttermilk
- 2 teaspoons orange juice
- 1 cup dried cranberries
- 1/2 cup chopped pecans
- 2 teaspoons milk
- 1 teaspoon sugar, preferably coarse sugar

Combine flour, baking powder, baking soda, salt, sugar and orange zest in a large bowl. Cut in butter with a pastry blender until mixture is crumbly, leaving some big lumps of butter. Combine egg, buttermilk and orange juice. Add to flour mixture, stirring with a fork just until dry ingredients are moistened. Stir in cranberries and pecans. Put dough on a lightly greased baking sheet and pat into an 8 inch circle. Cut into 8 wedges (do not separate). Brush with milk and sprinkle with 1 tablespoon sugar. Bake at 400 degrees for 20 minutes or until golden. Serve hot.