

Cranberry Orange Scones

Ingredients

3 cups flour
1/2 cup sugar
2 1/2 tsp. baking powder
1 tsp. salt
1/2 tsp. baking soda
1 Tbsp. grated orange peel
3/4 cup chilled unsalted butter
1 cup dried orange-flavored cranberries (if you can not find the flavored kind, regular will do)
1/2 cup buttermilk
1/2 cup orange juice – high pulp
3 tsp. Orange cream yogurt (if you can not find this, plain yogurt will do just fine with few drops of orange extract)

Preheat the oven to 400° F.

In a large bowl, combine flour, sugar, baking powder, salt and baking soda. Mix in orange peel.

Cut the butter into 1/2 inch pieces, and mix into flour with two knives or pastry cutter however, your fingertips work the best! Mix until you get a coarse meal look.

Add the dried cranberries. Combine the wet ingredients in a small bowl – orange juice, buttermilk and yogurt. Slowly add the liquid to the flour/butter mixture and mix with a fork until you get a moist clumpy dough.

Transfer the dough into a 24 cm (9 an 1/2 inch) pie plate (no need to grease the pie plate), assemble the Miracle Baker (no need to grease this either) and push it gently into the dough. Bake in a preheated oven 400° F, for 15 – 20 minutes.

When baked, let cool for a few minutes and then run a paring knife along the walls and into the corners of the Miracle baker and gently lift the miracle baker out of the scones. These scones are delicious! They freeze very well. Enjoy!

No time to make you own scones? Use a scone mix from **Sticky Fingers Bakeries**. See link on this website. You just add water and bake it with the Miracle Baker.

Recipe source: <http://coffeeworks.blogs.com>