Bob’s Orange Cranberry Scones

**Ingredients**

1 3/4 cups flour

½ tbsp heaped baking powder

¼ tsp baking soda

Pinch of salt

2 tbsp granulated sugar

80 g butter – cold & grated

1 egg

1/3 cup orange juice with pulp

50 g dried cranberries

Milk to mix (approx. 1/2 cup)

**Directions**

1. Adjust the oven rack to the centre position and preheat to 215°C. Line baking pan with parchment paper.
2. In a large bowl, combine the flour, sugar, salt, baking powder and baking soda.
3. Add the butter and blend into the flour so it looks like breadcrumbs.
4. Add in the cranberries.
5. In a separate bowl whisk together the juice and egg.
6. Make a well in the middle of the flour and add the liquid mixture. Mix until streaks of flour remain.
7. Add the milk and mix to muffin consistency.
8. Place on your prepared baking pans. I large tablespoon per scone, space them out about 2 cm apart.
9. Bake for 12 to 15 minutes or until lightly browned. The scones are best served warm, or within a few hours of baking.

For something different
Make a glaze:
Mix together icing sugar, orange juice, 1 tablespoon melted butter, freshly grated orange zest.
Whisk all glaze ingredients together until thick but still pourable. Drizzle over cooled scones and let stand until set.