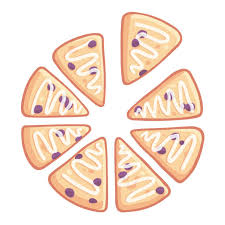
**Cranberry-Lemon Scones**

Yield; 8 scones

**Ingredients**

300 ml Flour

50 ml Sugar

7 ml Baking Powder

1 ml Baking Soda

1 ml Salt

60 ml Cold Butter or Margarine

1/2 Lemon, Zested

175 ml Fresh or dried cranberries

1 egg

75 ml Buttermilk

**Method**

1. Preheat oven to 400’F
2. In a large bowl, combine flour, sugar, baking powder, baking soda, and salt.
3. Cut in butter until mixture resembles small peas.
4. Gently mix in lemon zest and cranberries.
5. In a small bowl, combine egg and buttermilk. Gradually add to dry mixture, mixing until a dough forms.
6. Turn onto a lightly floured board and knead 5-7 times.
7. Pat into a circle that is 1 ½ ( 3.75 cm) thick.
8. Cut into 8 wedges.
9. Place on lightly greased baking sheet and bake for 12-15 minutes, or until golden brown.

Let cool on cooling rack.