**Orange Cranberry Scones**

12 tbsp cold butter

¾ cup heavy cream

2 cups flour

1/3 cup raw sugar

1 tbsp baking powder

Zest of one orange

1.5 tsp orange extract

½ cup cranberries

¼ tsp salt

1. Cut the butter in cubes and put in freezer for 15 minutes. Whip the cream till soft peaks form, add orange extract to cream.
2. Preheat oven to 400 ◦ line a baking sheet with parchment
3. In a food processor combine butter, flour, sugar, baking powder, salt and zest. Pulse until mixture resembles a fine meal. Empty into a large bowl and add cranberries.
4. Fold in whipped cream.
5. Turn the dough on a floured surface and knead about 8 times until dough can be shaped into a ball.
6. Cut the dough in half, shape each half into a circle and press until dough is ¾ inch thick, cut in wedges. And put back in freezer for 15 minutes
7. Bake the scones on prepared sheet for 15-18 minutes

You can glaze the scones with a mixture of powdered sugar and oj or prior to baking; brush with heavy cream and sprinkle with sparkling sugar.