

Preheat Oven to 400°

2 Cups flour	<p>Combine flour, sugar, orange peel, baking powder, baking soda, and salt. Cut in butter until the mixture looks like crumbs.</p>				
2 Tablespoons baking powder					
7 Teaspoons sugar					
1/3 cup cold butter					
1/2 Teaspoon salt					
1/4 Teaspoons baking soda	<p>In small bowl, combine cranberries, orange juice, half-and-half, and egg. Add flour and stir until dough forms.</p>	<p>On floured surface, knead dough 6 to 8 times. Using a rolling pin, knead dough to 1/4 or 1/2-inch thickness.</p>	<p>Cut into rounds using 2 1/2 inch biscuit cutter. Place scones on ungreased cooking stone. Brush with milk and sprinkle with 1 tablespoon sugar.</p>	<p>Bake 12 to 15 minutes or until lightly browned.</p>	<p>Make glaze, spread on scones</p>
1 Tablespoon grated orange peel					
1 cup dried cranberries					
1/4 cup orange juice					
1/4 cup half and half					
1 egg					
1 tablespoon milk					