

# Gluten Free Cranberry Orange Scones

([ELANA'S PANTRY](#) BLOG)

2 cups blanched almond flour  
¼ teaspoon celtic sea salt  
1 teaspoon baking soda  
½ cup dried cranberries  
1 tablespoon orange zest  
1 egg  
2 tablespoons RAW UNPASTEURIZED HONEY

1. In a large bowl, combine almond flour, salt, baking soda, cranberries and zest
2. In a smaller bowl, combine egg and HONEY
3. Mix wet ingredients into dry
4. Knead dough with hands if necessary to ensure proper distribution of ingredients
5. Form dough into 2 little circles so that each one is about ½-inch in thick
6. Cut each circle like a pizza, into 8 slices
7. Using a metal baking spatula transfer to a parchment paper lined baking sheet
8. Bake at 375° for 10 minutes
9. Serve