Orange Cranberry Soda Bread

1 1/2 cups dried cranberries

1 Tablespoon orange zest

2 Tablespoons orange juice

1 3/4 cup buttermilk

2 1/2 cups flour

3/4 cup whole wheat flour

1 teaspoon baking soda

1 teaspoon salt

4 ounces white chocolate, cut into 1/2" chunks

Microwave cranberries and orange juice for 1 minute.  Cool.

Stir together orange zest and buttermilk.

Whisk together flours, baking soda and salt.

Add cranberries and white chocolate.

Pour buttermilk into a well into the center of dry ingredients.

Turn dough onto counter and shape into a ball.

Transfer to a silpat lined baking sheet.

Dust with flour and score with an X.

Bake 35-40 minutes at 400.  Cool 1 hour before baking.