

CRANBERRY SCONES

- 2 cups of flour
- 3 tablespoons sugar
- ½ teaspoon salt
- 1 tablespoon baking powder
- ¼ cup of butter, cubed
- ½ cup dried cranberries
- ¼ chopped pecans
- 2 eggs
- 1/3 cup of buttermilk
- 1 teaspoon vanilla

Combine dry ingredients in a bowl. Cut in butter with a pastry blender or by hand until the consistency of small peas (or coarse sand). Add cranberries and nuts. In a separate bowl, beat eggs with buttermilk and vanilla. Reserve 1 tablespoon of the egg mixture. Add remaining egg mixture to dry ingredients and mix until dough sticks together. Place on a floured board and knead 3 to 4 times. Form into a 1 inch thick round and cut into 6-8 equal pie shaped wedges. Brush with the reserved egg mixture and sprinkle with sugar. Separate and place on a cookie sheet and bake for 25 minutes at 375 degrees, until golden brown.