

Since Saint Patrick's Day is in March, I thought you might like a delicious scone recipe.

Cranberry Scones

- 2 Cups of all purpose flour
- 3 Tablespoons sugar
- ½ Teaspoon salt
- 1 Tablespoon baking powder
- ¼ Cup of butter (real butter is best), cubed
- ½ Cup of dried cranberries
- ¼ Cup of chopped pecans
- 2 Eggs
- 1/3 Cup of buttermilk
- 1/2 Teaspoon vanilla

Combine dry ingredients in a bowl. Cut in butter with 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 egg mixture. Add the remaining egg mixture to the dry ingredients until the dough sticks together. Place on a floured board and knead 3 or 4 times. Form into a 1 inch thick pie shape and cut into 6 to 8 equal pie wedges. Brush the reserved egg mixture on top and sprinkle with sugar. Separate and place on a cookie sheet and bake for 25 minutes at 375 degrees.