

LUCKY & charmed...

Or hard-working and dedicated?

Luck and charm will get you just so far. That's where Cranberry comes in. Our award-winning talent has the recipe for success – stirring up creative magic every day.

Let the red help you find the green. If you're looking for more info, we keep CranberryMarketing.com open 24 hours. To get cooking, just call 571.248.6973.



Irish Cranberry Scones

- 1 cup white flour
- 1/2 teaspoon baking powder
- 4 ounces butter, softened
- 1/4 cup granulated sugar
- 1 egg, slightly beaten
- 1/4 cup milk
- 1/2 cup each dried cranberries & chopped walnuts

- Mix flour and baking powder.
- Add butter, blend until smooth.
- Add sugar and mix well.
- Add half the egg and all of the milk.

- Add cranberries & walnuts.
- Blend well to make a soft, sticky dough.
- Turn dough onto floured board and knead at least 5 minutes.
- Roll dough about 3/4-inch thick.
- Cut into rounds and place on a greased baking sheet.
- Brush tops of scones with remaining egg.
- Bake at 375° for 15 to 20 minutes or until browned.
- Makes 6.

