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## Or hard-working and dedicated?

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### 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
1/4 to 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, serves 3.



REFRESHING MARKETING + GOOD FOR YOU™



**CRANBERRY**

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