

Cranberry Holiday Bread

½ cup eggnog
½ cup orange marmalade
2 cups self-rising flour
1/3 cup sugar
½ cup (1 stick) butter, softened
1 egg
1 teaspoon vanilla extract
1 to 1 ½ cup fresh cranberries
½ cup chopped pecans

Preheat the oven to 350 degrees F. Grease and lightly flour a 9-by-5-by-3-inch loaf pan. Combine the eggnog and marmalade in a blender. Pour this mixture into a large mixing bowl. Add the flour, sugar, butter, egg and vanilla. Mix well. Stir in cranberries and pecans. Pour into prepared pan and bake for 45 to 55 minutes or until a wooden pick comes out clean when inserted into center of bread. Remove from pan and cool on a rack.

Cranberry Scones

2 cups flour
¼ cup sugar
¼ tsp salt
1 Tbsp baking powder
¼ cup butter
½ cup chopped cranberries
¼ cup pecans
2 eggs
1/3 cup buttermilk
½ tsp vanilla

Preheat oven to 375°. Combine dry ingredients in a bowl. Cut in butter with a pastry cutter to the consistency of small peas. Add cranberries and nuts. In separate bowl, beat eggs, with buttermilk and vanilla. Reserve 1 Tablespoon. Add remaining to flour mixture until dough sticks together. Remove to floured board and knead 3-4 times. Form into 1 inch thick round and cut into 6-8 equal pie slices. Brush with reserved egg and sprinkle with sugar. Separate and bake 25 minutes.