

## Cranberry-Pumpkin Scones

<p>Ingredients:</p> <ul style="list-style-type: none"><li>• 1 ¼ cups all purpose flour</li><li>• ½ cup whole wheat flour</li><li>• ¼ cup granulated sugar</li><li>• 1 teaspoon baking powder</li><li>• ½ teaspoon baking soda</li><li>• ½ teaspoon cinnamon</li><li>• ½ teaspoon ground nutmeg</li><li>• ¼ cup butter (no substitute), cut up</li><li>• ½ cup canned pumpkin</li><li>• ½ cup apple sauce</li><li>• 1/3 cup chopped walnuts</li><li>• 1/3 cup dried cranberries</li><li>• 1 tablespoon brown sugar</li></ul>	<p>Preparations:</p> <p>Preheat oven to 350 F. Stir together: all purpose flour, whole wheat flour, granulated sugar, baking powder, baking soda, cinnamon, and nutmeg in a large bowl. Cut in butter till mixture resembles fine crumbs. Add pumpkin, applesauce, nuts, and cranberries; stir just till moistened. Transfer dough to a greased cookie sheet. Use floured hands to pat dough into an 8 inch circle. Use a long knife to cut the dough into eight wedges. Sprinkle dough with brown sugar.</p> <p>Bake in the preheated oven for 25 to 30 minutes or till brownes. Cool slightly; cut again into wedges. Serve warm. Makes 8 servings.</p>
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