

## Cranberry Scones

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

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.