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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
- 1/2 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.

