

## Cranberry-Pecan Scones

- ¼ cup sour cream
- 3 Tbsp. milk or cream
- 1 egg
- 4 tsp. baking powder
- ½ tsp. baking soda
- ¼ tsp. salt
- ½ tsp. cinnamon
- 8 Tbsp. cold unsalted butter
- ½ cup sugar
- 1 cup dried cranberries
- ½ cup chopped pecans

Preheat oven to 375 degrees. F. Grease scone pan and set aside. Beat egg with sour cream and milk (can substitute 1/3 cup buttermilk for sour cream and milk). In a large bowl, stir together flour, baking powder, baking soda, cinnamon and salt. Add butter, cut-in with pastry cutter, until mixture resembles coarse meal. Lightly stir-in cranberries, pecans and sugar. Stir-in liquid mixture with fork until a soft dough forms. Turn-out dough onto lightly floured surface and knead 3 times. Form into a ball and cut into 8 equal portions. Press portions into scone pan. Bake 20-25 minutes until light brown. Cool 20 minutes in pan. Remove from pan and cool completely. Serve.

(One could add orange zest or substitute other items for fruit/nut mixture such as blue berries, raspberries, cinnamon chips, chocolate chips, etc.)