

A Recipe From *tikkido*

Pumpkin Cranberry Scones

<http://tikkido.com/blog/pumpkin-cranberry-scones-recipe>

Ingredients:

- 4 cups flour
- $\frac{3}{4}$ cup sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- $\frac{1}{4}$ teaspoon cream of tartar
- 1 teaspoon salt
- 1 cup (2 sticks) butter, cold
- 1 egg, beaten
- 1 15 ounce can of pumpkin puree
- 1 teaspoon cinnamon
- dried cranberries to taste (approximately 1 cup)



Instructions:

1. Mix the dry ingredients together, and cut in the cold butter. Mix the egg and pumpkin puree together, and mix into the dry ingredients to form a dough.
2. Knead the dough for a few minutes, then divide the dough in half. Pat each half of dough into a disk, and cut into eight wedges.
3. Bake at 350 degrees Fahrenheit for approximately 15 minutes.