



## Mixed Berry-Lime Scones

### Ingredients:

2 c. Baking Mix

5-6 Tbsp. softened Butter, cut into cubes

1/3 c. Sugar

½ c. Evaporated Milk

¾ c. dried Mixed Berries

1 Lime, zested and juiced

Sugar in the Raw for topping

Directions:

- Place Mixed Berries in small bowl. Pour in Lime juice. Microwave for 40 seconds.
  - Stir together baking mix, lime zest, and sugar in a bowl.
  - Cut in butter with pastry blender until crumbly. Do not over-work!
- Drain juice from Mixed Berries into separate bowl. Add Mixed Berries to the bowl with the baking mix.
  - Pour Lime Juice in ½ c. measuring cup and fill the rest of the way with Evaporated Milk.
- Add liquid to baking mix and stir together with a spoon just until everything is incorporated. It is important to not over-mix!
- Divide dough into 12 scones. Place on ungreased baking sheet (if you grease the baking sheet the bottom of the scones will be too dark).
  - Sprinkle scones with Sugar in the Raw and bake at 425° for 8-9 minutes.