



Rum Raison Scones

Ingredients:

2 c. Baking Mix

5-6 Tbsp. softened Butter, cut into cubes

1/3 c. Sugar

½ c. Evaporated Milk

¾ c. Raisons

Rum

Sugar in the Raw for topping

Directions:

- Place Raisins in small bowl. Pour in just enough rum to cover fruit. Microwave for 40 seconds.
- Stir together baking mix and sugar in a bowl.
- Cut in butter with pastry blender until crumbly. Do not over-work!
- Drain Rum from Raisins into separate bowl. Add Raisins to the bowl with the baking mix.
- Pour Rum in $\frac{1}{2}$ 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.