



Cranberry-Raspberry Scones

Ingredients:

2 c. Baking Mix

5-6 Tbsp. softened Butter, cut into cubes

¼ c. Sugar

¼ c. Evaporated Milk

¼ c. fresh Cranberries

½ c. fresh Raspberries

¼ c. Triple Sec

¼ tsp. Vanilla Extract

Sugar in the Raw for topping

Directions:

- Place Cranberries and Raspberries in small bowl. Pour in Triple Sec. Microwave for 40 seconds.
 - Stir together Baking Mix, Vanilla, and Sugar in a medium bowl.
- Cut Butter into baking mix bowl with pastry blender until crumbly. Do not over-work!
- Drain Triple Sec from Cranberries and Raspberries into separate bowl. Add berries to the bowl with the baking mix.
- Pour Triple Sec 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.