



BLACKBERRY & LIME SCONES



SERVES:

6-8

PREP TIME:

10M

COOK TIME:

20M

VEGETARIAN

INGREDIENTS:

For the Glaze:

½ Cup Crofter's Organic Premium Seedless Blackberry Fruit Spread

¾ Cup Powdered Sugar

½ Tbsp Lime Juice

For the Scone:

2 ½ Cups All-Purpose Flour

1/3 Cup Granulated Sugar

½ Tsp Salt

½ Tsp Baking Soda

2 Tsp Baking Powder

2 Tsp Lime Juice

1 Tbsp Lime Zest
(freshly grated)

1 Stick (4 Ounces) Butter
(cold and cut into small slices)

1 Egg

2/3 Cup Whole Milk

½ Cup Blackberries
(fresh or frozen)

DIRECTIONS:

1. Preheat oven to 400°F. Line a baking sheet with parchment paper.
2. In a large bowl, combine the flour, granulated sugar, salt, baking soda, baking powder, lime juice and lime zest. Give it a quick mix with a wooden spoon or whisk. Quickly cut the cold butter into small chunks then work them in to the mixture using your hands or two forks. Set aside.
3. In a medium-sized bowl, whisk together the egg and milk then add it to the flour mixture. Stir again until everything is just moistened.
4. Add Blackberries and gently stir into the dough. Next empty the loose dough on to a clean/floured surface and form the dough in to an 8" round circle. Cut the dough into 6-8 Pieces and then place them on the prepared baking sheet.
5. Coat the scones lightly with egg wash and a light sprinkle of sugar. Bake for 15-20 minutes or until scones are a light golden color. Once done, let cool slightly.
6. For the glaze, combine the Crofter's Organic Premium Seedless Blackberry Fruit Spread, powdered sugar and lime juice. Mix well. Drizzle over the warm scones, serve and enjoy!