



THE J.M. SMUCKER Co

Berry & White Chocolate Scones

Prep Time Cook Time Serves Difficulty

15 mins 20 mins 16 N/A

Ingredients

- 3 1/2 cups (875 mL) **Robin Hood®** Original All Purpose Flour

Robin Hood® Original All Purpose Flour

- 3/4 cup (175 mL) sugar
- 2 tbsp (30 mL) baking powder
- 1/2 tsp (2 mL) salt
- 2 tbsp (30 mL) lemon zest (optional)
- 1 cup (250 mL) All Vegetable Shortening, cold, cut into small pieces
- 1 cup (250 mL) cold **Carnation®** Fat Free, 2% or Regular Evaporated Milk
- 2 eggs
- 2 cups (500 mL) berries
- 1 1/2 cups (375 mL) white chocolate chips
- **Glaze:**
- 2 cups (500 mL) icing sugar
- 5 tbsp (75 mL) **Carnation®** Fat Free, 2% or Regular Evaporated Milk
- 1/2 tsp (2 mL) vanilla extract

Directions

Step 1:

Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper.

Step 2:

Scones: Combine in a large bowl, flour, sugar, baking powder and salt. Add lemon zest if using. Cut in shortening with pastry blender or fingers until mixture resembles coarse crumbs.

Step 3:

Combine, in a medium bowl, milk and eggs. Add to flour mixture. Add berries and white chocolate. Be careful not to over mix.

Step 4:

Place the dough on a lightly floured surface. Shape the dough into a square that is 1" (2.5 cm) thick. Cut into 16 pieces.

Step 5:

Arrange scones on prepared baking sheet. Bake in preheated oven 20 to 23 minutes, until lightly golden.

Step 6:

Glaze: Combine icing sugar, milk and vanilla in a bowl. Stir to incorporate icing sugar. Drizzle over scones when they come out of the oven and again 10 minutes later.

Images

