

Candied Fruit Scones

Ingredients:

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/8 teaspoon ground nutmeg
- 6 tablespoons white granulated sugar
- 1/2 cup cold, unsalted butter, cubed
- 1 egg
- 1 tablespoon vanilla extract
- 1/2 cup heavy cream
- 1 cup Paradise candied Holiday fruit Mix



Toppings:

- 1 egg
- 1 tablespoon heavy cream
- 1/2 teaspoon vanilla extract
- raw sugar

Directions:

1. Preheat oven to 375-degrees. Spray a scone pan with baking spray or line a large cookie sheet with parchment paper and set aside
2. **SCONES:** Sift the flour, baking powder, salt, nutmeg and sugar in a large bowl. Use a pastry cutter to cut the cold butter into the flour mixture. You will still have chunks of butter and the butter will not be completely mixed into the dough. This is fine. Do not overwork the dough or melt the butter.
3. In a small bowl, whisk together the egg, vanilla extract and heavy cream. Stir the wet ingredients into the dry ingredients and mix until just combined. Gently fold in the candied fruit. Dump the scone dough out onto a lightly floured surface and pat into an 8-inch circle, approximately 1-1/2 inches high. Cut into 8 pie shaped slices and transfer to prepared scone pan or cookie sheet.

4. TOPPING: In a small bowl, whisk together the egg, cream and vanilla extract. Use a pastry brush to lightly brush the top of each scone. Sprinkle raw sugar on top of each scone.
5. Bake scones in 375-degree oven for 20-24 minutes or until golden brown. Remove baked scones from the oven and let set for several minutes on the baking sheet before transferring to a wire rack to finish cooling.

NOTES:

Store scones at room temperature in an airtight container for 2-3 days.

A recipe from Kelly Mikolich of [Kelly Lynn's Sweet & Treats](#).