

Tropical Fruit Scones

Ingredients:

- ½ cup butter
- 2 cups all-purpose flour
- ½ cup sugar
- 1 tablespoon baking powder
- ½ teaspoon salt
- ½ cup heavy cream
- 2 teaspoon vanilla extract
- 1 large egg
- 8 oz tropical fruit mix (dried blend from Paradise Fruit)
- ½ cup shredded sweetened coconut

Icing for Scones

- ½-1 cup confectioners sugar
- 1 tablespoon milk or heavy cream
- 1 teaspoon vanilla extract



Directions:

Grate or shred the frozen ½ cup butter. Return it to the freezer while you measure the remaining ingredients.

Chop 8 oz tropical fruit mix if desired. If it's sticky, use some of your flour to coat the fruit.

Mix Scone Dough

Whisk together 2 cups all-purpose flour, ½ cup sugar, 1 tablespoon baking powder, and ½ teaspoon salt in a large bowl. Add the grated butter and work it into the dry ingredients using a pastry cutter, knives, fork, or your hands until the mixture resembles coarse crumbs with some pea-sized bits. Make a well in the center.

In a separate bowl, whisk together ½ cup heavy cream, 2 teaspoon vanilla extract, and the optional 1 large egg until well combined.

Pour the wet ingredients into the dry mixture. Add 8 oz tropical fruit mix and ½ cup shredded sweetened coconut. Gently fold with a spatula until the dough comes together; do not over-mix.

Shape & Chill

Turn the dough onto a lightly floured surface. Shape as desired:

For wedges, pat into an 8-inch round disc about 1 to 1½ inches thick and slice into 8 equal wedges.

For rounds, shape into a rectangle and cut with a biscuit cutter.

For mini scones, form two smaller discs and cut into wedges.

For drop scones, drop spoonfuls onto a parchment-lined sheet with 3" of space between them.

Arrange the scones on a baking sheet lined with parchment paper. Chill in the refrigerator for at least 30 minutes (or 15 minutes in the freezer) to firm up the butter and improve texture. You can bake immediately if short on time but chilling is recommended.

Bake & Serve

While chilling, preheat your oven to 400°F.

Just before baking, brush the tops with cream, butter, or egg wash and sprinkle with coarse sugar if desired.

Bake for 18–22 minutes or until golden and cooked through.

Remove from oven and let cool on the baking sheet for 5 minutes, and serve warm. Transfer to a wire rack to cool completely before icing or storing.

Optional Icing

In a small bowl, add ½-1 cup confectioners sugar and a pinch of salt, then add a drizzle of your preferred liquid(s). Start with 1 tablespoon milk or heavy cream and 1 teaspoon vanilla extract. Mix until smooth. See ingredients and recipe notes for flavor ideas.