



WHITE CHOCOLATE RASPBERRY CREAM SCONES WITH VANILLA GLAZE

1 pkg. **White Chocolate Raspberry Cream Scone Mix**
1 cup whipping cream

Preheat oven to 400°F.

Combine **White Chocolate Raspberry Cream Scone Mix** in a mixing bowl with whipping cream. Blend until stiff dough is formed (you can use your hand to blend together). Place dough on floured surface and press out, using your hands, to a 10" circle, approximately ½ inch thick. Cut into 8 even wedges. Place wedges on a greased cookie sheet and bake 15-18 minutes. You can sprinkle granulated sugar on the top prior to baking if so desired.

VANILLA CREAM GLAZE

4 Tbsp. butter
2 cups powdered sugar
2 to 4 Tbsp. milk (or hot water, for desired consistency)
1 ½ teaspoons vanilla extract

Melt the butter in a saucepan, or in a bowl or cup in the microwave. Sift 2 cups of powdered sugar into a medium-size bowl. Add the melted butter, 2 tablespoons of milk or hot water, and the vanilla to the powdered sugar; stir to blend. Beat with an electric mixer until smooth and creamy, adding a little more milk or hot water if necessary. Drizzle the finished glaze over cooled scones. Before the glaze hardens on the scones, sprinkle with chopped toasted pecans or other nuts or decorations.

For a citrus glaze, substitute orange or lemon juice for the milk or water and vanilla and add about ½ teaspoon of finely grated zest.

Freeze leftover frosting in freezer containers or zip-close freezer bags for up to 6 months.

• **White Chocolate Raspberry Cream Scone Mix**