



WHITE CHOCOLATE RASPBERRY CREAM SCONES SHORTCAKE

- 1 pkg. **White Chocolate Raspberry Cream Scone Mix**
- 1 cup whipping cream
- 4 cups fresh raspberries
- ¼ cup sugar
- 2 cups sweetened whipped cream (store bought or see below to make your own)

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.

Stir the raspberries and ¼ cup granulated sugar together in a large bowl. Cover and set in the refrigerator until ready to use. This time allows the raspberries to release their delicious juices.

To make homemade whipped cream: whip 2 cups whipping cream with 4 Tbsp. sugar and 1 tsp. vanilla on high speed for about a minute until stiff peaks form. Refrigerate until ready to serve.

Cut baked scones in half and layer with raspberries and whipped cream.