

# Glazed Cinnamon Raisin Scones

## Ingredients

Scones:

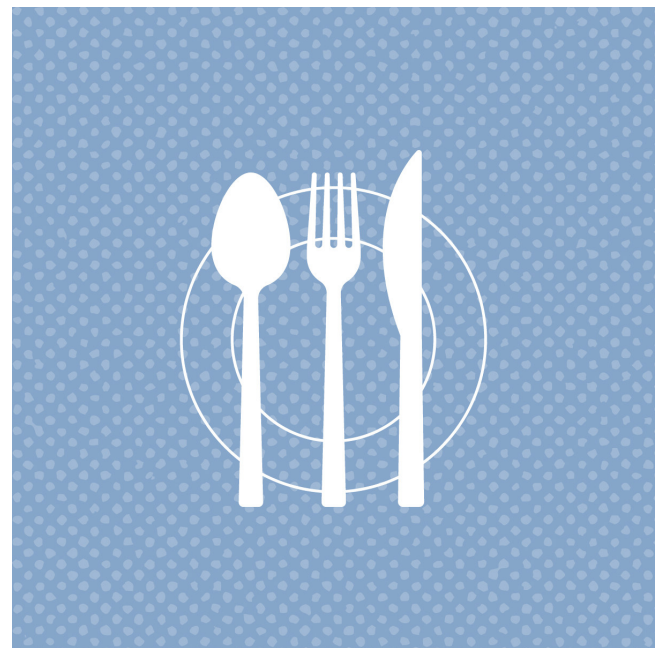
- 2 ¼ cups Buttermilk Complete Mix
- 1/4 cup granulated sugar
- 1 tsp cinnamon
- 1/2 cup cold butter, cut into small pieces
- 1 cup raisins
- 1/2 cup milk
- Flour for dusting

Glaze:

- 1/3 cup powdered sugar
- 1 tbsp Original Syrup
- 1/2 tsp milk

## How to make it

1. Preheat oven to 425°F. Combine pancake mix, sugar and cinnamon in medium bowl. Add butter and cut into dry ingredients with a pastry blender or 2 knives until mixture resembles coarse crumbs. Stir in raisins. Gradually add 1/2 cup milk.
2. Turn mixture onto a lightly floured work surface. Gently knead 10-12 times, just until dough holds together. Pat dough into a 9-inch circle. Cut into 8 wedges and place scones 1-1 inch apart on a lightly greased baking sheet.
3. Bake 12-15 minutes until golden brown. Remove from baking sheet and cool completely on a cooling rack. Combine glaze ingredients and drizzle over cooled scones.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	12-15 min	22 min	8

## Made with



Buttermilk Complete Mix