

# Blueberry Scones

These are excellent hot out of the oven, cooled down, or even reheated! Substitute dried cranberries for the blueberries if you prefer.



## Ingredients

Makes 6

- ¼ c. dried wild blueberries
- 2 tbsp water
- 1 c. flour
- ¼ c. sugar
- 1 tsp baking powder
- ¼ tsp baking soda
- ¼ tsp salt
- 1 tbsp butter, chilled
- ¼ c. milk
- 3 tbsp unsweetened applesauce
- ⅛ tsp vanilla extract
- 1 tsp milk
- ½ tsp sugar

## Method

Preheat the oven to 425° and lightly coat a baking sheet with nonstick cooking spray.

Combine the blueberries and water in a microwave-safe bowl. Tightly cover the top with plastic wrap, and microwave for 1 min. Let the blueberries sit for 5-10 min and then drain the remaining liquid.

Whisk together the flour, ¼ cup sugar, baking powder, baking soda, and salt. Cut in the butter with the back of a fork or two knives. Stir in the ¼ cup of milk, applesauce, and vanilla until a wet dough forms. Gently fold in the blueberries.

On a well-floured surface, gently knead the dough 8-10 times, and shape into a large circle. Place the circle on the prepared baking sheet. Cut the circle into six wedges. Brush the top of the dough with the remaining milk and sprinkle the remaining sugar over top. Bake for 12-15 min at 425° or until the tops are golden.