



Lilikoi Blueberry Scones



Total time: 40 min
Prep time: 20 min
Cook time: 20 min
Yield: 8 servings
Level: easy

Ingredients

2 ½ cups all-purpose flour
½ cup granulated sugar
2 tsps baking powder
½ tsp salt
½ cup butter
2 tbsps Aunty Liliko'i Unsweetened Passion Fruit Juice with half & half
to equal ½ cup
1 egg
½ cup dried blueberries
2 tsps Aunty Liliko'i Unsweetened Passion Fruit Juice with 2 tsps half &
half
Course sugar to sprinkle

Brief description

Lilikoi Blueberry Scones by Cynthia Pratt

With a sprinkling of course sugar, these lilikoi blueberry scones make for a delightful breakfast. Drizzle with Aunty Liliko'i's Passion Fruit Butter for an added treat!

Instructions

Preheat oven to 375 degrees F. Line a baking sheet with parchment paper.

In a large mixing bowl, combine the flour, sugar, baking powder & salt. Cut in the butter until crumbly. Combine the lilikoi juice with milk and egg. Pour into the flour mixture at one time & mix only until combined. Stir in the blueberries.

Place dough on a lightly floured surface & knead 8 to 10 times until smooth. Pat into an 8" circle. Cut into 8 wedges (a pizza cutter works well for this). Arrange wedges on baking sheet. Brush with lilikoi and half & half. Sprinkle with course sugar. Bake 20 to 22 minutes, or until lightly golden brown. Cool and serve.

Scones can be frozen, then thawed and refreshed in a toaster oven.