

# Fruitcake Scones

written by The Recipe Exchange | September 1, 2017

## **Ingredients**

2 cups All Purpose Unbleached Flour  
 $\frac{1}{4}$  cup brown sugar  
1 cup fruitcake mix (or diced up candied fruit)  
3 teaspoons baking powder  
1 teaspoon salt  
 $\frac{1}{2}$  cup cold butter (diced)  
 $\frac{1}{2}$  cup heavy cream  
 $\frac{1}{2}$  teaspoon vanilla bean paste  
1 teaspoon Rum emulsion  
2 eggs

## **Directions**

Mix flour, sugar, baking powder and salt together.

Cut in cold butter with pastry cutter until mixture resembles coarse crumbs.

Fold in fruitcake mix so it's coated with flour.

Add cream, extracts and lightly beaten eggs and mix until blended.

Knead on floured surface until dough is smooth.

Roll out dough in between wax paper.

Cut with cookie cutter.

Bake on parchment lined baking sheets at 400 degrees for 15 minutes or until lightly golden.

Serve warm or allow icing to cool and ice with a glaze icing.