



Blueberry Drop Scones

Use fresh blueberries to make these easy and quick scones. Made with [Pamela's Biscuit & Scone Mix](#).

Ingredients

- 1 (13 oz) bag [Pamela's Biscuit & Scone Mix](#)
- ½ cup sugar
- 6 tablespoons butter, chilled and cut in ½-inch cubes
- 1 cup fresh blueberries
- 1¼ cups milk

Directions

Place rack in top third of oven and preheat oven to 400°. Grease two cookie sheets or line them with parchment paper.

In the bowl of an electric stand mixer with paddle attachment, mix together the Biscuit & Scone Mix with the sugar. Add butter and mix until mixture resembles a coarse meal with pea-size crumbs. Add blueberries and mix again. Add milk and mix until all ingredients are well incorporated. Scoop heaping tablespoon-size dollops onto cookie sheets, trying to keep each dollop as tall as possible. Space dollops about three inches apart, as they do spread. Bake for 13 to 18 minutes until just starting to brown. Let cool a little before serving; they are very fragile when hot.

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