

RASPBERRY APPLE CRISP

5 cups Augason Farms Dehydrated Apple Slices
1 1/2 cups Augason Farms Apple Delight Drink Mix
4 cups water
2 teaspoons cinnamon, divided
1 cup Augason Farms Freeze Dried Whole Raspberries
6 tablespoons butter, softened
2/3 cup Augason Farms Rolled Oats
1/2 cup Augason Farms Enriched Bleached All Purpose Flour
3/4 cup Augason Farms Brown Sugar
1/4 teaspoon nutmeg
Augason Farms Spiff-E-Whip Dessert Topping, prepared

Heat oven to 350°F. In a saucepan combine apple slices, apple delight, water, and 1 teaspoon cinnamon. Cook over medium heat for 15 to 20 minutes. Stir in raspberries, let sit for 10 minutes. Pour fruit mixture into 9"x13" baking dish with liquid up to top of fruit, but not to cover fruit. In bowl, blend butter, oats, flour, brown sugar, 1 teaspoon cinnamon and nutmeg with fork until mixture crumbles. Sprinkle oat mixture onto fruit and bake for 30 to 35 minutes. Top with prepared Augason Farms Spiff-E-Whip.

RASPBERRY SCONES

3 1/2 cups Augason Farms Enriched Unbleached All Purpose Flour
3 3/4 teaspoons baking powder
3 tablespoons Augason Farms White Granulated Sugar
1 teaspoon Augason Farms Iodized Salt
1/3 cup + 1 tablespoon shortening
3/4 cup prepared Augason Farms Morning Moo's® Low Fat Milk Alternative
3 tablespoons Augason Farms Scrambled Egg Mix + 1/3 cup water
1/4 cup crushed Augason Farms Freeze Dried Whole Raspberries, rehydrated & drained

Preheat oven to 450°F. In a bowl combine the flour, baking powder, sugar, and salt. Stir well with a fork until blended. Add the shortening and blend using a pastry blender or fork until the mixture looks like fine bread crumbs. Be careful not to over mix. Stir in the milk and about 3/4 of the scrambled egg mixture (reserve the remainder of the egg mixture for glazing). Slowly add the berries until just incorporated. Gather the dough into a ball and press so it holds together. Pat the dough into a circle 1/2 inch thick. Cut the dough into 18 pie-shaped wedges. Brush the reserved egg mixture on top of dough and sprinkle a little bit of sugar on top of the brushed egg. Place the scones 1-inch apart on baking sheet and bake until golden brown, about 10 to 12 minutes.