Mixed Berry Scones

Scones

1 3/4 cups frozen mixed berries

3 Tablespoons powdered sugar

3 cups flour

12 Tablespoons butter, cut into 1/2" pieces

1/3 cup sugar

1 Tablespoon baking powder

1 1/4 teaspoons salt

3/4 cup + 2 Tablespoons whole milk

1 egg + 1 egg yolk

Glaze

2 Tablespoons butter, melted

1 Tablespoon honey

Toss berries with powdered sugar and freeze.

Process flour, 6 T. butter, sugar, baking powder and salt in food processor.

Add remaining butter and pulse until only pea sized pieces remain.

Transfer to a bowl and stir in berries.

Beat milk and egg and yolk.

Make a well in the center of dry ingredients and pour in milk.

Use a rubber scraper to combine.

Knead on counter until dough comes together.

Shape into a  12x4 inch rectangle.

Cut dough into 4 rectangles.

Cut each rectangle into 2 diagonal triangles.

Transfer to silpat lined baking sheet.

Bake 16 minutes at 425.

Combine glaze ingredients.

Brush warm scones with glaze.

Return to oven and bake another 5-8 minutes until browned.