**Tro’ Berry Biscuits:**

* 2¼ cups flour (plus additional for dusting)
* 1¼ cups milk
* 1 tsp vinegar
* 1/3 cup of sugar
* 1 tablespoon baking powder
* 1 teaspoon salt
* ½ teaspoon baking soda
* 2 tablespoons of vegetable shortening
* 1 stick of cold butter (cut into 1/4 inch small chunks)
* 3 oz of dried blueberries (if you use fresh or frozen rinse and dry them)

**Glaze:**

* 1 cup of sifted powdered sugar
* 4 teaspoons of water
* 1 teaspoon of imitation vanilla
* ½ teaspoon of lemon juice

**Method:**

1. Preheat oven to 450° F.
2. Mix milk and vinegar…you have now made the substitute for Buttermilk!
3. Mix dry ingredients, butter, shortening, then stir in buttermilk.
4. Add blueberries and continue to knead dough adding additional flour as necessary. Be very careful not to add too much flour. You can’t take it out once you put the flour in. :0)
5. Move dough to floured cutting board and roll flat to about ¼ - ½ thick (or to desired thickness) and cut approximately 6 scones with a biscuit or cookie cutter.
6. Place in oven and bake for about 8 minutes.
7. Melt 1 tablespoon of butter in the microwave, and paint finished biscuits with pastry brush.
8. Mix glaze ingredients in a bowl, and drizzle over biscuit with a fork or spoon.