



## CRANBERRY-APPLE SCONE COBBLER

- ½ cup sugar
- 1 ½ tsp ground cinnamon
- 2 cans (21 oz each) apple pie filling
- 1 bag (16 oz) fresh or frozen cranberries, defrosted
- 1 pkg **TSG Cranberry Scone Mix**
- 1 cup heavy cream
- all purpose flour

1. Preheat oven to 375°F.
2. Mix sugar and cinnamon in small bowl; set aside 2 Tbsp.
3. Combine pie filling, cranberries and remaining cinnamon sugar in 13" x 9" baking dish.
4. Prepare scone mix with cream according to pkg directions, using flour to dust surface; cut into 8 wedges. Place scones on top of filling; sprinkle with reserved cinnamon sugar.
5. Bake until scone are golden, 30-35 min. Serve warm.

**Makes 8 servings**