

Apple Cider Scones

Apple Cider Scones-Makes 32 Scones

Starting with one commercial size bag of Original Recipe or Original Oatmeal Scone Mix. . . .

BAKING DIRECTIONS

You will need:

1-1/2C (3 sticks) cold butter
1-1/2C cold apple cider
1/2C buttermilk

1-2t cinnamon
raisins, craisins, roasted apples
(all optional)

1. Mix 1-1/2C apple cider and 1/2C buttermilk to equal 2 cups. Mix and set aside.
2. Pour contents of bag(s) into mixing bowl with 1t cinnamon.
3. Cut in 3 sticks chilled or frozen butter until mixture is fine and crumbly.
4. Fold in roasted apples or raisins or craisins, if desired.
5. Stir in buttermilk/cider mixture. Dough will form a soft ball. Turn dough out onto floured board, and knead gently 3-4 times. (Dough may be softer than usual—can cut liquid back by 1-2T if needed).
6. Divide dough in quarters. Shape each piece into a flattened circle, 6-7" in diameter, approximately 1" thick.
7. Using a sharp knife, cut circle into eighths (or quarters if larger scones are desired). Dough may be frozen at this point for later use.
8. Place scones on parchment lined cookie sheets. Bake in preheated oven at 425 degrees for 13-18 minutes (time will vary with scone size). Top should be light golden brown when done.

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HANDY TIPS: Dried fruits or roasted apples can be folded in after cutting in butter and before stirring in liquid. Directions for roasting apples can be found on our Recipes page! Be sure to chill them down before adding to the bowl.

If you roast apples and freeze them for later use, they can be added frozen.

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