

Cornmeal Scones with Sun-dried Tomatoes and Herbs

Cornmeal Scones with Sun-dried Tomatoes and Herbs-16 scones

These directions are for 1 retail bag of Cornmeal Scone mix from Victorian House Scones LLC

BAKING DIRECTIONS

You will need:

3/4C (1-1/2 sticks) chilled butter
1 C cold buttermilk

1/3C chopped sun-dried tomatoes (if oil packed, pat dry)
1-2tsp dried Italian Herbs or Herbs de Provence

1. Pour contents of bag into mixing bowl. Cut in 1-1/2 sticks chilled butter until mixture is fine and crumbly.
2. Add chopped tomatoes and herbs to mixture. Stir gently to blend.
3. Stir in buttermilk. Dough will form a soft ball. Turn dough out onto floured board and knead gently 3-4 times.
4. Divide dough in half. Shape each piece into a flattened circle, 6-7" in diameter, approximately 3/4" to 1" thick.
5. 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.
6. Place scones on parchment lined cookie sheets. Bake in preheated oven at 425 degrees for 13-18 minutes (time will vary with scone size, and whether dough is fresh or frozen). Top should be very light golden brown when done.

Scone mix ingredients and nutritional information can be found on every bag and on our website. Freezing directions can be found on our Mix Instructions page.

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INSIDER'S TIP:

It is always good practice to add LESS buttermilk initially than called for, and then splash in the rest in small increments. The amount called for can vary depending upon coldness of butter, amount of oil left in tomatoes, kitchen temperature, etc.

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