

## Apple Cheddar Scones

### Apple Cheddar Scones--makes 32 scones

These directions are for 1 commercial bag of Original Recipe Scone mix from Victorian House Scones LLC

#### BAKING DIRECTIONS

**You will need:**

**1 bag Original Recipe Scone Mix  
(commercial size)  
6 cooking apples, roasted**

**2 C shredded cheddar cheese  
1-1/2C (3 sticks) butter  
2 C buttermilk (approx.)**

1. Pour scone mix into mixing bowl, and cut in 3 sticks of butter until mixture is fine and crumbly.
2. Add cooled roasted apples and 2 C shredded cheddar cheese. Blend throughout mixture.
3. Stir in approximately 2 C buttermilk (slightly less than 2 C may be needed due to moisture in apples. **DO NOT OVER BLEND.** Dough will form a soft ball. Turn dough out onto floured board, and knead gently 3-4 times.
4. Divide dough in quarters. Shape each piece into a flattened circle, 6-7" in diameter, approximately 3/4"-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. Sprinkle with cinnamon sugar if desired. Bake in preheated oven at 425 degrees for 13-18 minutes (time will vary with scone size). When done, top should be slightly tinged with color, and scone will test done in center.

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.

[VictorianHouseScones.com](http://VictorianHouseScones.com)



**HANDY TIPS:** See directions on our Mix Instructions page for roasting apples. Roasted apples can be used with a variety of our scone mixes for a wonderful fall flavor.

## Apple-Cheddar Scones

### Apple Cheddar Scones--makes 32 scones

These directions are for 1 commercial bag of Original Recipe Scone mix from Victorian House LLC

#### BAKING DIRECTIONS

**You will need:**

**1 bag Original Recipe Scone Mix  
(commercial size)  
6 Cooking Apples, roasted**

**1-1/2C butter (3 sticks)  
2 C shredded Cheddar Cheese  
2 C buttermilk (approx.)**

1. Pour contents of bag into mixing bowl. Cut in 3 sticks chilled butter until mixture is fine and crumbly.
2. Add cooled roasted apples and 2 C shredded cheddar cheese. Blend throughout mixture.
3. Stir in approximately 2 C buttermilk. (slightly less than 2C may be needed due to moisture in the apples. Stir until just blended-**DO NOT OVER BLEND.** Dough will form a soft ball. Turn out onto floured board, and knead gently 3-4 times.
4. Divide dough in quarters. Shape each piece into a flattened circle, 6-7" in diameter, approximately 3/4" - 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 (varies with size) Top will slightly brown and center tests clean 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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