

Cranberry & Gorgonzola  
Cheese Scones w/Pecans

**Cranberry & Gorgonzola Cheese Scones w/Pecans**

Directions for 1 Commercial bag of Original Recipe Scone Mix from Victorian House Scones LLC

**BAKING DIRECTIONS**

**You will need:**

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

**8oz crumbled gorgonzola cheese**

**1 to 1-1/3C Cranberries**  
**1C chopped toasted pecans**

1. Pour contents of bag into mixing bowl. Cut in 3 sticks chilled butter until mixture is fine and crumbly.
2. Add crumbled cheese and chopped pecans to mixture.
3. Stir in buttermilk (may require less than 2C--DO NOT ADD FULL AMOUNT AT ONCE!. 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" thick. Add 1/3-1/2C cranberries to top of dough, then gently fold dough over, working berries into dough. Re-form circle of dough 6" in diameter, 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 (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:**

Because the cheese adds some moisture to the dough, it is likely you will need LESS buttermilk than the 1C. Start by adding 1 to 1-1/2C buttermilk, then add by more incrementally as needed.

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