

Glazes and Toppings

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Glazes or toppings can be used to enhance almost any scone--here are a few of our favorites:

Lemon Glaze: 2 T Lemon Juice, combined with 1 C powdered sugar. Add more or less sugar to obtain desired consistency. May be enhanced with some finely grated lemon zest.

Orange Glaze: 2 T orange juice (try fresh squeezed) combined with 1C powdered sugar. Add more or less sugar to obtain desired consistency. Enhance with finely grated orange zest.

Vanilla: 2T half and half or cream combined with 1C powdered sugar. Add 1/4-1/2t vanilla to taste. Once brushed on scone, may be sprinkled with nutmeg or other spice.

Maple: 2T half and half or cream combined with 1C powdered sugar. Add maple extract (1/4-1/2t) to taste.

1-2T softened cream cheese could also be added to these glazes for a more substantial icing.

Chocolate: combine 1 square melted bittersweet chocolate with powdered sugar and milk or cream to achieve desired sweetness and consistency. Add a couple of drops of vanilla to enhance flavor.

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

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Experiment with different juices or other liquids (coffee, espresso, cream, milk) to obtain different flavors and consistencies.

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

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