

CUT ON DOTTED LINE FOR 4 X 6 RECIPE CARD



## Pineapple-Lime Scones

### Pineapple-Lime Scones - makes 32 scones.

These directions are for 1 commercial bag of Original Recipe or Oatmeal scone mix from Victorian House Scones<sup>LLC</sup>.

#### MIXING DIRECTIONS

3 sticks butter

16 oz can crushed pineapple IN ITS OWN JUICE

~1/2 C buttermilk

2t grated lime zest

1. Pour contents of bag into mixing bowl. Cut in 3 sticks chilled butter until mixture is fine and crumbly.
2. Add grated lime zest to bowl.
3. Place entire contents of pineapple can into measuring cup. Add sufficient buttermilk so that combination measures 2 cups. **\*\*You may need to add an additional 2-3T buttermilk, if dough seems to be too dry.\*\***
4. Stir in buttermilk/pineapple mixture. Dough will form a soft ball. Turn dough out onto floured board, and knead gently 3-4 times.
5. Divide dough in quarters. Shape each piece into a flattened circle, 6-7" in diameter, approximately 3/4 inch thick.
6. 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.
7. Place scones on parchment lined cookie sheets. Sprinkle with sugar or cinnamon sugar. Bake in preheated oven at 425 degrees for 13-18 minutes (time will vary with scone size). Top should be very light golden brown when done.
8. Serve warm with fresh fruit or preserves, and enjoy!

Scone mix ingredients and nutritional information can be found on every bag and on our website. A recipe card for variations on Original can be found on our directions page.



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

#### PRINTING INSTRUCTIONS

Printing on cardstock or heavy-paper is recommended. Don't have cardstock? Cut down a manilla folder to 8 1/2" x 11" size and feed the cut-down folder sheet into your printer. Be sure your printer is set to print out at 100%. Do not "scale down" or "fit to page".

#### HANDY TIP!

- ▶ If your dough is too crumbly, add 1 - 3T of buttermilk. If it is too wet, add a little flour.
- ▶ Be sure your pineapple is canned in it's own juice, not in syrup.

CUT ON DOTTED LINE FOR 3 X 5 RECIPE CARD



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