

Peach Chai Scones

Peach Chai Scones (makes 16 scones)

These directions are for 1 bag of Indian Chai Scone mix from Victorian House Scones LLC

BAKING DIRECTIONS

You will need:

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

3/4C peach puree*

* Use canned (in light juice) or fresh (peeled)-- drain off juice if canned, then puree to chunky

1. Measure peach puree into measuring cup. Add sufficient buttermilk to make 1C total. Blend well, and set aside (keep chilled).
2. Pour contents of bag into mixing bowl. Cut in 1 1/2 sticks chilled butter until mixture is fine and crumbly.
3. Stir in buttermilk/puree blend (slightly more may be needed if butter and buttermilk are very cold. Dough will form a soft ball. Turn dough out onto floured board, and turn gently 3-4 times to coat the outside of the ball with a light dusting of flour.
4. Divide dough in half. Shape each half into a flattened circle, 6-7" in diameter, approximately 3/4" thick.
5. Using a sharp knife, cut circle into eighths. Rounds or other shapes may be cut if 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 size). Top should be 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 directions page.

VictorianHouseScones.com



HANDY TIPS: COLD butter (and buttermilk) are major keys to having your scones or biscuits rise well and turn out nice and light. I've found that when both the buttermilk and butter are very cold, you often need a few more tablespoons of buttermilk before the dough completely collects up into a ball.

Peach Chai Scones

Peach Chai Scones (makes 16 scones)

These directions are for 1 bag of Indian Chai Scone mix from Victorian House Scones LLC

BAKING DIRECTIONS

You will need:

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

3/4C peach puree*

(*Use canned in own juice or fresh, peeled--drain if canned, puree to chunky)

1. Measure peach puree into measuring cup. Add sufficient buttermilk to make 1C total. Blend well and set aside (keep chilled)
2. Pour contents of bag into mixing bowl. Cut in 1 1/2 sticks chilled butter until mixture is fine and crumbly.
3. Stir in buttermilk/puree blend. (add 1-2T extra if needed) Dough will form a soft ball. Turn dough out onto floured board, and turn gently 3-4 times to lightly coat the outside of the ball with flour.
4. Divide dough in half. Shape each half into a flattened circle, 6-7" in diameter, approximately 3/4" thick.
5. Using a sharp knife, cut each circle into eighths (rounds or other shapes may be cut if 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). Top should be 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 directions page.

VictorianHouseScones.com

