

Apple Ginger Scones  
(makes 32 scones)

**Apple Ginger Scones**

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

**BAKING DIRECTIONS**

**You will need:**

**3 sticks (1-1/2C) chilled butter**  
**1C (approx) cold buttermilk**  
**4T molasses (mild or medium)**

**3/4-1C unsweetened applesauce**  
**4-6 cooking apples, peeled,  
chopped, roasted and chilled\***  
**\*see add'l recipe card**

1. Measure 4T molasses into measuring cup. Add applesauce, then sufficient buttermilk to total volume of 2C. Stir to blend; set aside and keep chilled until ready to use.
2. Pour contents of bag into mixing bowl. Cut in 3 sticks chilled or frozen butter until mixture is fine and crumbly.
3. Add chilled, roasted apples (2-3C) to bowl and stir to blend.
4. Stir in molasses/buttermilk mixture. Dough will form a soft ball. Turn dough out onto floured board and knead gently 3-4 times.
5. Divide dough in quarters, and pat each piece into a flattened circle, approximately 1" thick and 6-7" in diameter. Cut each circle into 8 wedges; dough may be frozen at this point if desired.
6. Place scones on parchment lined cookie sheet. Sprinkle with cinnamon sugar if desired; bake in preheated 425 degree oven 13-18 minutes (time will vary by scone size and if dough is fresh or frozen). Tops will be very slightly browned 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.

**VictorianHouseScones.com**



**INSIDER'S TIP:**

Because the apples add moisture to the dough, it is possible you will need LESS total buttermilk blend than the 1C. However, if using frozen butter, it is my experience that slightly MORE liquid will be needed to gather it all up into a workable ball of dough. The addition of the applesauce will yield a very tender dough.

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**1C (approx) cold buttermilk**  
**4T molasses (mild or medium)**

**3/4-1C unsweetened applesauce**  
**4-6 cooking apples (peeled, chopped,  
roasted--see add'l recipe card)**

1. Add molasses and applesauce to measuring cup. Add sufficient buttermilk to total volume of 2C. 2C; set aside and keep chilled until needed.
2. Pour contents of bag into mixing bowl. Cut in 3 sticks chilled or frozen butter until mixture is fine and crumbly.
3. Add chilled, roasted apples (2-3C) to bowl and stir to blend.
3. Stir in buttermilk/molasses mixture. 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. Using a sharp knife, cut each circle into eighths (or quarters if larger scones are desired). Dough may be frozen at this point for later use.
5. 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 by size of scone and whether dough is fresh or frozen). Tops of scones will be very lightly browned when done.

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