

CUT ON DOTTED LINE FOR 4 X 6 RECIPE CARD



Apple Cinnamon Oatmeal Scones

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These directions are for 1 commercial bag of Oatmeal scone mix from Victorian House Scones^{LLC}.

MIXING DIRECTIONS

You will need:

1 commercial bag Original Oatmeal scone mix

3 sticks butter

1 1/2 C chunky applesauce

~1/2 C buttermilk

3-4 tsp ground cinnamon

(more or less to taste)

1. Pour contents of bag into mixing bowl. Cut in 3 sticks chilled butter until mixture is fine and crumbly.
2. Add ground cinnamon to bowl.
3. Measure applesauce 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/applesauce 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).*
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 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

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!

- ▶ Mix your applesauce and buttermilk to 1 full cup. If the dough seems to wet, add flour. If it is too dry, add 1T more of buttermilk.

CUT ON DOTTED LINE FOR 3 X 5 RECIPE CARD



Apple Cinnamon Oatmeal Scones

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These directions are for 1 commercial bag of Oatmeal scone mix from Victorian House Scones^{LLC}.

MIXING DIRECTIONS

You will need:

1 commercial bag Original Oatmeal scone mix

3 sticks (salted) butter,

1 1/2 C chunky applesauce

~1/2 C buttermilk

3-4 tsp ground cinnamon

(more or less to taste)

1. Pour contents of bag into mixing bowl. Cut in 3 sticks chilled butter until mixture is fine and crumbly.
2. Add ground cinnamon to bowl.
3. Measure applesauce into measuring cup. Add sufficient buttermilk so that combination measures 2 cup (You actually may need to add an additional 2-3T buttermilk, if dough seems to be too dry.)
4. Stir in buttermilk/applesauce 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).*
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 and enjoy!

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