

CUT ON DOTTED LINE FOR 4 X 6 RECIPE CARD



Freezing Instructions

Scone Dough Freezing Instructions

These directions apply to all scone and biscuit mixes from Victorian House Scones^{LLC}.

When your dough is made, patted into circles, and cut into 8 wedges/circle, go ahead and bake what you want or need at that time. The rest, put on a cookie sheet, and place it flat in the freezer. It will take about an hour for the dough to freeze firm.

Once the dough is firm, put the frozen scones or biscuits into a good zip-top bag, and return them to the freezer. When you want to bake fresh scones, simply take out as many as you want, and let them sit on the kitchen counter on a piece of foil or parchment paper while you preheat the oven. (IMPORTANT: Do not leave them on top of a pre-heating stove!) They should only be allowed to thaw as long as it takes the oven to preheat. If you are making Original Recipe with any additions, such as blueberries or cranberries, it is OK to add the berries to the dough prior to freezing. Since you will bake them (mostly) frozen, the berries will not have a chance to "melt down". If it is very warm, and you are concerned that the dough will thaw quickly and the berries "melt", then don't thaw the dough. Just leave the scones or biscuits in the freezer until the oven is ready, and put them directly from the freezer into the oven.

Once the oven is ready, put the scones or biscuits onto a fresh sheet of parchment paper, sprinkle with cinnamon-sugar, if desired, and bake. It will be necessary to extend the baking time by a few minutes (it could easily add up to 4-5 minutes to the baking time—just add it in 2 minute increments until you are sure of your times).

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



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".

GREAT GIFT IDEA S:

- ▶ Make a batch of scones, place scones in a pretty lined box or basket. Trim out the extra recipe card on this sheet and attach to the package to give to a friend.
- ▶ Freeze some or all of a batch of dough. Package the frozen scones into a nice freezer container, and tuck the freezing directions in (so they know how to bake as they crave!)

CUT ON DOTTED LINE FOR 3 X 5 RECIPE CARD



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