

CUT ON DOTTED LINE FOR 4 X 6 RECIPE CARD



## Fruit-Full Scones

### "Fruit-Full" Scones - makes 32 scones.

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

#### MIXING DIRECTIONS (COMMERCIAL)

**3 sticks butter**

**2 cans of your favorite fruit in it's own juice (NOT SYRUP)** (apricots, peaches for example)  
**possibly 1/4 C buttermilk**

1. Pour contents of bag into mixing bowl. Cut in 3 sticks chilled butter until mixture is fine and crumbly.
2. Take 2 cans of your favorite fruit in juice (again, NOT syrup)--or fresh fruit (soft fruits work best; peaches, apricots, plums, pears, bananas), and pulse **FRUIT ONLY** in blender or food processor until mostly smooth, leaving small "chunks" of fruit visible.
3. Measure 2C of fruit puree (add juice from can -or- buttermilk if slightly less than 2C).
4. Blend into dry mixture. If you still need a little more liquid (and this is very possible), then add either buttermilk or fruit juice by tablespoons until dough is fully moistened.
5. Turn onto floured board, and proceed as directed.

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 fruit is canned in it's own juice, not in syrup.

CUT ON DOTTED LINE FOR 3 X 5 RECIPE CARD



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