

CUT HERE FOR 4X6 RECIPE CARD ✂

Gingerbread Scones

a recipe from *Victorian House Scones* LLC

WWW.VICTORIANHOUSESCONES.COM

Gingerbread Scones

These directions are for 1 bag of Gingerbread scone mix from Victorian House Scones LLC.

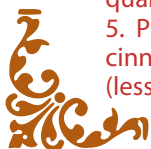
DIRECTIONS

You will need:

- 1 Bag Gingerbread Scone Mix
- 2T molasses
- 1 ½ sticks butter
- 7/8 C buttermilk (approx).

for 16 scones/bag size

1. Measure 2T molasses in measuring cup. Add approximately 7/8C buttermilk, until total mixture measures 1C. Mix thoroughly, and set aside.
2. Pour contents of bag into mixing bowl. Cut in 1½ sticks chilled butter until mixture is fine and crumbly.
3. Stir in buttermilk/ molasses mixture. Dough will form a very soft ball. Turn dough out onto floured board, and knead gently 3-4 times.
4. Divide dough in half. Shape each half into a flattened circle, 6-7" in diameter, approximately ¾ inch thick. Using a sharp knife, cut 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 sugar or cinnamon sugar. Bake in preheated oven at 425 degrees for 11-16 minutes (less time for smaller scones). Top will have begun to darken slightly when done.



Mix ingredients and nutritional information can be found on every bag, and on the website.

Printing Instructions -

Printing on cardstock or heavy-paper is recommended. Don't have cardstock? - cut down a manilla folder to 8.5 x 11 size and feed your printer with that. Also - be sure your printer isn't set to "scale-down" or "fit to page", you want it to print at 100% or it may not fit your recipe file. If you don't see that option, then it's probably set correctly. Finally, don't need both copies? Cut the second out and hand it to a friend- it's like a free gift!

CUT HERE FOR 3X5 RECIPE CARD ✂

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