

## Lemon Ricotta Scones

### Lemon Ricotta Scones (makes 32 scones)

These directions are for 1 commercial bag of Original Recipe Scone mix from Victorian House

#### BAKING DIRECTIONS

**You will need:**

**1 1/2C (3 sticks) cold butter**  
**1C buttermilk (approx)**

**1C ricotta cheese**  
**zest of 4 lemons**  
**4T lemon juice**

1. Measure lemon juice and ricotta cheese into measuring cup. Add sufficient buttermilk to make 2C total. Blend well, and set aside (keep chilled).
2. Pour contents of bag into mixing bowl. Cut in 3 sticks chilled butter until mixture is fine and crumbly. Add lemon zest. Stir to distribute evenly throughout the mixture.
3. Stir in buttermilk (slightly more may be needed if butter and buttermilk are very cold. Dough will form a soft ball. Turn dough out onto floured board, and turn gently 3-4 times to coat the outside of the ball with a light dusting of flour.
4. Divide dough in quarters. Shape each piece into a flattened circle, 6-7" in diameter, approximately 3/4" thick.
5. Using a sharp knife, cut circle into eighths. Rounds or other shapes may be cut if desired. Dough may be frozen at this point for later use.
6. Place scones on parchment lined cookie sheets. Bake in preheated oven at 425 degrees for 13-18 minutes (time will vary with size). Top should be light golden brown 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 directions page.

[VictorianHouseScones.com](http://VictorianHouseScones.com)



**HANDY TIPS:** COLD butter (and buttermilk) are major keys to having your scones or biscuits rise well and turn out nice and light. I've found that when both the buttermilk and butter are very cold, you often need a few more tablespoons of buttermilk before the dough completely collects up into a ball.

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2. Pour contents of bag into mixing bowl. Cut in 3 sticks chilled butter until mixture is fine and crumbly. Add lemon zest; stir to distribute evenly.
3. Stir in buttermilk. (add 1-2T extra if needed) Dough will form a soft ball. Turn dough out onto floured board, and turn gently 3-4 times to lightly coat the outside of the ball with flour.
4. Divide dough in quarters. Shape each piece into a flattened circle, 6-7" in diameter, approximately 3/4" thick.
5. Using a sharp knife, cut each circle into eighths (rounds or other shapes may be cut if desired) Dough may be frozen at this point for later use.
6. Place biscuits on parchment lined cookie sheets. Bake in preheated oven at 425 degrees for 13-18 minutes (time will vary with scone size). Top should be light golden brown when done.

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