

Maple Oatmeal Scones--makes 32 scones/bag

Requires one Commercial bag of Original Oatmeal scone mix from Victorian House Scones LLC

BAKING DIRECTIONS**You will need:****1-1/2 C (3 sticks) cold butter
2C yogurt or buttermilk****4-8T pure maple syrup
dates or toasted pecans (chopped/
optional)**

- 1 Put syrup in measuring cup; add sufficient yogurt to make 2C. Blend thoroughly and set aside.
2. Pour contents of bag into mixing bowl. Cut in 3 sticks chilled butter until mixture is fine and crumbly.
3. If adding pecans or dates to scones, add to bowl now and stir to distribute evenly.
4. Stir in yogurt mixture, adding 2-4T more yogurt if needed for form a soft dough. 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" thick.
6. Using a sharp knife, cut circle into eighths or quarters if larger scones are desired.. If freezing dough at this point, place scones on a cookie sheet and freeze 2 hours to overnight. Bag and return to freezer until ready to bake.
6. Place scones on parchment lined cookie sheets. Bake in preheated oven at 425 degrees for 13-18 minutes (time will vary with scone size and whether dough is pre-frozen. Top should be light golden

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

Baking Tip: Grated frozen butter is very easy to use--and cuts in very quickly. Using a cheese grater, grate 1-1/2 sticks cold (refrigerator temperature) butter, and then chill in freezer for at least 20 minutes before using.

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BAKING DIRECTIONS**You will need:****1-1/2C (3 sticks) cold butter
2C chilled plain yogurt or buttermilk****4-8T pure maple syrup
chopped dates and/or toasted pecans
(optional)**

1. Put syrup in measuring cup; add sufficient yogurt or buttermilk to make 2C. Blend and set aside.
2. Pour contents of bag into mixing bowl. Cut in 3 sticks chilled butter until mixture is fine and crumbly.
3. Add chopped dates and pecans and stir to distribute evenly.
3. Stir in syrup/yogurt blend to form soft ball.. Turn dough out onto floured board, and knead gently 3-4 times. (2-4T of extra buttermilk may be needed to form a soft ball.)
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 or quarters if larger scones are desired. If freezing dough at this point, place scones on a cookie sheet and freeze 2 hours to overnight. Bag and return to freezer until ready to bake.
6. Place scones 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.

Biscuit mix ingredients and nutritional information can be found on every bag and on our website. Freezing directions can be found on our directions page.

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