

Oatmeal/Date/Pecan Scones (makes 16 scones)

These directions are for 1 bag of Original Oatmeal scone mix from Victorian House Scones^{LLC}.

BAKING DIRECTIONS**You will need:**

1-1/2 sticks butter (cold)
1C buttermilk

1C chopped pitted dates

1/2C chopped toasted pecans

1. Pour contents of bags (flour/oat mixture plus brown sugar blend) into mixing bowl. Cut in 1 1/2 sticks chilled butter until mixture is fine and crumbly.
2. Add chopped dates and pecans to mixture and stir to distribute evenly.
3. Stir in buttermilk. Dough will form a soft ball. Turn dough out onto floured board, and knead gently 3-4 times. (When working with cold or frozen butter, an additional 2-3T of buttermilk may be needed to form a soft ball.)
4. Divide dough in half. Shape each half into a flattened circle, 6-7" in diameter, approximately 3/4-1" thick.
5. 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.
6. Place scones on parchment lined cookie sheets. Sprinkle tops with cinnamon sugar if desired. 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.

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

VictorianHouseScones.com



HANDY TIPS: A quick way to cut in frozen or very cold butter is to grate it first. It then cuts in VERY quickly with a pastry cutter.

OR You may also cut it in using the flat (all purpose) paddle of a Kitchen Aid Mixer--just slice the butter into small pats, then turn the mixer on low, allowing it to quickly work the cold butter into the flour/oats/sugar mixture.

Oatmeal/Date/Pecan Scones (makes 16 scones)

These directions are for 1 bag of Original Oatmeal scone mix from Victorian House Scones^{LLC}.

BAKING DIRECTIONS**You will need:**

3/4C (1-1/2sticks) butter
1C buttermilk

1C chopped pitted dates

1/2C chopped toasted pecans

1. Pour contents of bags (flour/oat and brown sugar blend) into mixing bowl. Cut in 1 1/2 sticks chilled butter until mixture is fine and crumbly
2. Add chopped dates and pecans to mixture and stir to distribute evenly.
3. Stir in buttermilk. Dough will form a soft ball. Turn dough out onto floured board, and knead gently 3-4 times. (When working with cold or frozen butter, an additional 2-3T of buttermilk may be needed to form a soft ball.)
4. Divide dough in half. Shape each half into a flattened circle, 6-7" in diameter, approximately 3/4-1" thick.
5. 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..
6. Place scones on parchment lined cookie sheets. Sprinkle with cinnamon sugar. Bake in preheated oven at 425 degrees for 13-18 minutes (time will vary with biscuit size). Top should be

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

VictorianHouseScones.com

