

CUT HERE FOR 4X6 RECIPE CARD ✂

Original Recipe Scones
a recipe from Victorian House Scones LLC
WWW.VICTORIANHOUSESCONES.COM

Original Recipe Scones

These directions are for 1 bag of Original Recipe scone mix from Victorian House Scones LLC. Also for Savory mix bags.

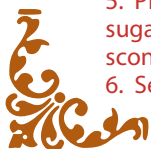
for 16 scones/bag size

DIRECTIONS

You will need:

- 1 Bag of Original scone mix
- 1 ½ sticks (salted) butter
- 1 C buttermilk.

1. Pour contents of bag into mixing bowl. Cut in 1½ sticks chilled butter until mixture is fine and crumbly.
2. Stir in 1C buttermilk. Dough will form a soft ball. Turn dough out onto floured board, and knead gently 3-4 times.
3. Divide dough in half. Shape each half into a flattened circle, 6-7" in diameter, approximately ¾ inch thick. Blueberries, chocolate chips, or raisins may be kneaded in at this point for different flavors.
4. 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 13-18 minutes (time will vary with scone size). Top should be very light golden brown when done.
6. Serve warm with butter, preserves, and enjoy!



Mix ingredients and nutritional information can be found on every bag, and on the website.
A recipe card for variations on Original can be found on our directions page.

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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