

Sweetheart Scones

Chocolate Chip with Dried Cherries

Sweetheart Chocolate Chip and Dried Cherry Scones (32 scones)

These directions are for 1 commercial bag of Original Recipe or Original Oatmeal Scone Mix

BAKING DIRECTIONS

You will need:
3 sticks of butter
2C buttermilk

1C mini chocolate chips
1C chopped dried cherries
2t vanilla extract

1. Place 2t vanilla in measuring cup. Add enough buttermilk to equal 2C. Keep chilled until ready for use..
2. Pour contents of bag into mixing bowl. Cut in 3 sticks chilled butter until mixture is fine and crumbly. Add chocolate chips and cherries to mixture and stir to distribute.
3. Stir in buttermilk/vanilla blend. Dough will form a soft ball. Turn dough out onto floured board, and turn gently 3-4 times to lightly coat the ball with flour. (If needed, 3-4T of extra buttermilk may be added to obtain proper dough consistency.)
4. Divide dough in quarters. Pat out each ball of dough into a flattened circle, 6-7" in diameter, approximately 3/4-1" thick.
5. Using a sharp knife, cut circles 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. 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.

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HANDY TIPS: If you are going for pure (adult) indulgence, drizzle the tops of the scones with a dark chocolate glaze. A drop or two of Kirsch could be added to the glaze for a little extra cherry flavor.

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You will need:
3 sticks butter
2C buttermilk

1C mini chocolate chips
1C chopped dried cherries
2t vanilla extract

1. Mix 2t vanilla extract with enough buttermilk to equal 2C. Keep chilled until ready for use..
2. Pour contents of bag into mixing bowl. Cut in 3 sticks chilled butter until mixture is fine and crumbly. Add chocolate chips and cherries to mixture, and stir to distribute evenly.
3. Stir in buttermilk/vanilla mixture. Dough will form a soft ball. Turn dough out onto floured board, and turn gently 3-4 times to lightly coat the ball with flour. (If needed, 3-4T of extra buttermilk may be added to form a soft ball.)
4. Divide dough in quarters. Shape each ball of dough 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). 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

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