

## Sweetheart Scones

Chocolate Chip with Dried Cherries

### Sweetheart Chocolate Chip and Dried Cherry Scones (16 scones)

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

#### BAKING DIRECTIONS

**You will need:**

**12T butter (1-1/2 sticks)**

**1C buttermilk**

**1/2-2/3C mini chocolate chips**

**1/2-2/3C chopped dried cherries**

**1t vanilla extract**

1. Place 1t vanilla in measuring cup. Add enough buttermilk to equal 1C. Keep chilled until ready for use..
2. Pour contents of bag into mixing bowl. Cut in 12T 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, 2-3T of extra buttermilk may be added to obtain proper dough consistency.)
4. Divide dough in half. 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.

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



**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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**1C buttermilk**

**1/2-2/3C mini chocolate chips**

**1/2-2/3C chopped dried cherries**

**1t vanilla extract**

1. Mix 1t vanilla extract with enough buttermilk to equal 1C. Keep chilled until ready for use..
2. Pour contents of bag into mixing bowl. Cut in 12T 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, 2-3T of extra buttermilk may be added to form a soft ball.)
4. Divide dough in half. 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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