

# Almond Scones

## Ingredients:

1 bag Original Recipe Scone Mix (Retail or Commercial Small -16 scones/bag size)

1-1/2 sticks (12Tbs) Unsalted butter—grated then frozen

1 C buttermilk—cold

2-3 oz Almond Paste, diced into small cubes

1/4 tsp almond extract

Sliced or slivered almonds (1/4-1/3C) \*If you plan to include the almonds in the dough, lightly toast the almonds first, and then chop and cool before adding to the dough. If you only plan to top the scones with almonds, chop but do not pre-toast—they will toast during the baking process.

***Preheat oven to 425 before baking. Total baking time will vary from 12-20 minutes depending upon size of scone and whether dough is frozen or fresh.***

1. Pour dry mix ingredients into a large mixing bowl.
2. Using a pastry cutter, cut in the shredded frozen butter. You should see small, fingernail size nubbins of butter throughout the flour mixture when it is all cut in.
3. Add diced almond cubes and chopped toasted almonds to the mixture and mix gently with a rubber spatula to distribute throughout the mixture.
4. Add almond extract and ~3/4C buttermilk to the bowl. Begin to blend it all together with a rubber spatula. Add the remaining buttermilk and blend gently. You may need to add more than the 1C called for in the recipe if you are using frozen butter. This is normal, and it will usually take an additional 1-2Tbs or so to finally pull the dough together into a ball.
5. You may also find it becomes easier to use ONE hand to finish blending the dough together, rather than a wooden spoon or spatula.
6. Once the dough has come together into a ball, turn it out on a lightly floured surface, and turn the ball 2-3 time to take the 'sticky' off the outside of the ball.
7. With a sharp knife, divide the dough into 2 equal size pieces.
8. Pat each piece into a circle ~6" in diameter and 1" thick. Do not use heavy pressure or a rolling pin to flatten the dough; treat the dough very gently.
9. If you want to top the scones with almonds, gently pat chopped or sliced almonds on the top of the dough, pressing very gently to help them adhere to the dough.
10. Using a sharp knife, cut each circle into equal size wedges (4,6,8 depending upon the size of scone you want). If you do not plan to bake immediately, set the wedges on a cookie sheet and place the cookie sheet flat in the freezer, allowing the dough to freeze.
11. Once frozen, remove the dough from the cookie sheet, place in a freezer safe bag, label with flavor, date, and baking temperature, and return to freezer.
12. If you are baking immediately, then preheat your oven to 425 degrees. Line a cookie sheet with parchment paper. Put your scone dough on the parchment paper, and place in preheated oven. ***Baking time will be 12-15 minutes, depending upon size.***
13. If you are **baking from frozen dough**, preheat your oven when ready to bake. Once preheated, line a cookie sheet with parchment paper, and then put scones on the cookie sheet and place in the oven. Total baking time will be 3-4 minutes LONGER than

when baking from non-frozen dough. Always check scones first at the minimum possible time and then add minutes as needed.