



## **Apple Scone Variations**

(Using commercial bulk bag of Original Recipe or Oatmeal Scone Mix)

### **Apple Cheddar Scones**

Add 2C cooled roasted apples and 2 C shredded cheese to mixture after butter has been cut in, but prior to the addition of buttermilk. Blend gently with a spoon or spatula to distribute evenly throughout the butter/mix mixture.

Add buttermilk. Once dough pulls together, turn out onto a floured board, divide dough in quarters. Pat each piece into a 1" thick circle, and cut scones. You may bake at this time, or freeze the dough for later baking.

### **Apple-Blue Cheese Scones**

Follow directions for Apple Cheddar Scones, but substitute 8 oz of crumbled blue cheese for the 2 C cheddar cheese.

### **Apple-Cinnamon-Streusel Scones**

Add 2 C cooled roasted apples to mixture after butter has been cut in, but prior to the addition of buttermilk. Blend gently with a spoon or spatula to distribute evenly throughout the butter/mix mixture.

Add buttermilk as directed. Once dough pulls together, turn out onto a floured board, and divide dough in quarters. Gently pat each piece of dough out to a rough circle. Add a handful (~1/3C) cinnamon streusel\* (see below) on top of the dough, gently spreading it evenly across the top of the dough.

Fold the dough into thirds, and then gently re-form the dough into a circle 1" thick and approximately 6-7" in diameter. The streusel should now be a ribbon running throughout the dough. Cut scones. Repeat with the remaining three pieces of dough. Scones may be baked now, or frozen for later baking.

**\*Streusel:** Combine 2/3C brown sugar, 4T flour, 2-4 t cinnamon, and 4T butter. Cut butter into the sugar/flour/cinnamon mixture until it is fine and crumbly. Any extra may be stored in the freezer for future use.