



Apple Scone Variations

(Using one retail or commercial small bag of Original Recipe or Oatmeal Scone Mix)

Apple Cheddar Scones

Add 1C cooled roasted apples and 1 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 half. Pat each half 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 4 oz of crumbled blue cheese for the 1 C cheddar cheese.

Apple-Cinnamon-Streusel Scones

Add 1 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 half. 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 second piece of dough. Scones may be baked now, or frozen for later baking.

***Streusel:** Combine 1/3C brown sugar, 2T flour, 1-2 t cinnamon, and 2T 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.