

Fig-Gorgonzola Cheese Scones

Fig-Gorgonzola Cheese Scones

These directions are for 1 bag of Original Recipe Scone mix from Victorian House Scones LLC

BAKING DIRECTIONS

You will need:

3/4C (1-1/2 sticks) chilled butter

1C cold buttermilk

4oz crumbled gorgonzola cheese

3/4-1C Chopped dried figs*

***soak in 2T balsamic vinegar for 15 minutes**

1. Pour contents of bag into mixing bowl. Cut in 1 1/2 sticks chilled butter until mixture is fine and crumbly.
2. Add crumbled cheese and chopped, drained figs to mixture.
3. Stir in buttermilk (may require slightly more than 1C if using frozen butter. Dough will form a soft ball. Turn dough out onto floured board, and knead gently 3-4 times.
4. Divide dough in half. Shape each half into a flattened circle, 6-7" in diameter, approximately 3/4-1" 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 13-18 minutes (time will vary with scone size, and whether dough is fresh or frozen). Top should be VERY 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



INSIDER'S TIP:

When using frozen butter (hint: grate the butter then freeze for 20-30 minutes), it is possible you will need slightly more than 1C buttermilk. Add slightly less than 1C, then add incrementally until a soft dough forms.

Fig-Gorgonzola Cheese Scones

Fig-Gorgonzola Cheese Scones

These directions are for 1 bag of Original Recipe Scone mix from Victorian House Scones LLC.

BAKING DIRECTIONS

You will need:

3/4C (1-1/2 sticks) chilled butter

1C cold buttermilk

4oz crumbled Gorgonzola cheese

3/4-1C chopped dried figs*

***May soak in 2T balsamic vinegar for 15 minutes**

1. Pour contents of bag into mixing bowl. Cut in 1 1/2 sticks chilled butter until mixture is fine and crumbly.
2. Add crumbled cheese and drained, chopped figs to mixture.
3. Stir in buttermilk. (May require slightly more than 1C if using frozen butter) Dough will form a soft ball. Turn dough out onto floured board, and knead gently 3-4 times.
4. Divide dough in half. Shape each half into a flattened circle, 6-7" in diameter, approximately 3/4-1" 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 13-18 minutes (time will vary with scone size). Top should be VERY 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

