

Fig Gorgonzola Cheese Scones

Fig-Gorgonzola Cheese Scones

Directions for 1 Commercial bag of Original Recipe Scone Mix from Victorian House Scones LLC

BAKING DIRECTIONS

You will need:

1-1/2C (3 sticks) chilled butter
2 C cold buttermilk
8oz crumbled gorgonzola cheese

1-1/2 - 2C chopped dried figs*

* can soak figs in 2-3T balsamic vinegar for 15 minutes

1. Pour contents of bag into mixing bowl. Cut in 3 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 up to 1/4C more buttermilk if butter is icy cold). Dough will form a soft ball. Turn dough out onto floured board, and knead gently 3-4 times.
4. Divide dough in quarters. Shape each piece 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 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.



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INSIDER'S TIP:

Using frozen butter (grate the butter first, then freeze for 30 minutes before using) and icy cold buttermilk means you may need slightly more buttermilk than called for in the directions. Add slightly less than 2C, then add incrementally until the mixture forms a soft dough.

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