

Lemon Ginger Scones

Lemon Ginger Scones Makes 32 Scones

Start with 1 commercial bag of Original Recipe Scone mix from Victorian

LLC

BAKING DIRECTIONS

You will need:

1-1/2C (3 sticks) cold butter

2 TBS powdered ginger

finely chopped zest of 4 lemons

2 C buttermilk (approx)

juice of 4 lemons (divided)

1. Add juice of 2 lemons to measuring cup. Add enough buttermilk to make 2C. Mix and set aside.
2. Pour contents of bag into mixing bowl; add ginger and chopped lemon zest.. Cut in 3 sticks chilled butter until mixture is fine and crumbly.
3. Stir in buttermilk/lemon juice mixture. Dough will form a soft ball. Turn dough out onto floured board, and knead gently 3-4 times. (2-4T of extra buttermilk may be needed to form a soft ball.)
4. Divide dough in quarters. Shape each piece into a flattened circle, 6-7" in diameter, approximately 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 light golden brown when done
7. May glaze with 2C powdered sugar, juice of 2 lemons, 1/2-1 tsp ginger powder. Blend sugar

VictorianHouseScones.com



HANDY TIPS:

1. Grate butter first and then freeze for a minimum of 30 minutes. Helps keep your scones light and airy.
2. Oven temperatures vary--if parchment paper scorches, turn oven temperature down 10-15 degrees.

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7. May glaze with 2C powdered sugar, juice of 2 lemons, 1/2-1tsp ginger powder. Blend sugar and ginger. Stir in enough juice to make thick glaze. Brush or spoon over warm scones.

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