

CUT ON DOTTED LINE FOR 4 X 6 RECIPE CARD



## Original Recipe Scones

### Original Recipe Scones. Makes 16 Scones

These directions are for 1 bag of Original Recipe scone mix from Victorian House Scones<sup>LLC</sup>.

#### BAKING DIRECTIONS

**You will need: 3/4C (1 1/2 sticks) butter, 1 C buttermilk.**

1. Pour contents of bag into mixing bowl. Cut in **1 1/2 sticks chilled butter** until mixture is fine and crumbly.
2. Stir in **1C buttermilk**. Dough will form a soft ball. Turn dough out onto floured board, and knead gently 3-4 times.
3. Divide dough in half. Shape each half into a flattened circle, 6-7" in diameter, approximately 3/4" thick. Blueberries, chocolate chips, or raisins may be kneaded in at this point for different flavors. Per circle of dough, add 1/3-1/2 C of desired additions—adjust to taste.
4. 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.**
5. Place scones on parchment lined cookie sheets. Sprinkle with sugar or cinnamon sugar. 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.
6. Serve warm with butter, preserves, and enjoy!

Scone mix ingredients and nutritional information can be found on every bag and on our website. A recipe card for variations on Original can be found on our directions page.



[victorianhousescones.com](http://victorianhousescones.com)

#### PRINTING INSTRUCTIONS

Printing on cardstock or heavy-paper is recommended. Don't have cardstock? Cut down a manilla folder to 8 1/2" x 11" size and feed the cut-down folder sheet into your printer. Be sure your printer is set to print out at 100%. Do not "scale down" or "fit to page".

#### GREAT GIFT IDEAS:

- ▶ Make a batch of scones, place scones in a pretty lined box or basket. Trim out the extra recipe card on this sheet and attach to the package to give to a friend.
- ▶ Freeze some or all of a batch of dough. Package the frozen scones into a nice freezer container, and tuck the freezing directions in (so they know how to bake as they crave!)

CUT ON DOTTED LINE FOR 3 X 5 RECIPE CARD



## Original Recipe Scones

### Original Recipe Scones. Makes 16 Scones

These directions are for 1 bag of Original Recipe scone mix from Victorian House Scones<sup>LLC</sup>.

#### BAKING DIRECTIONS

**You will need: 3/4C (1 1/2 sticks) butter, 1 C buttermilk.**

1. Pour contents of bag into mixing bowl. Cut in **1 1/2 sticks chilled butter** until mixture is fine and crumbly.
2. Stir in **1C buttermilk**. Dough will form a soft ball. Turn dough out onto floured board, and knead gently 3-4 times.
3. Divide dough in half. Shape each half into a flattened circle, 6-7" in diameter, approximately 3/4" thick. Blueberries, chocolate chips, or raisins may be kneaded in at this point for different flavors. Per circle of dough, add 1/3-1/2 C of desired additions—adjust to taste.
4. 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.**
5. Place scones on parchment lined cookie sheets. Sprinkle with sugar or cinnamon sugar. 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.
6. Serve warm with butter, preserves, and enjoy!

Scone mix ingredients and nutritional information can be found on every bag and on our website. A recipe card for variations on Original can be found on our directions page.



[victorianhousescones.com](http://victorianhousescones.com)