

CUT ON DOTTED LINE FOR 4 X 6 RECIPE CARD



Mocha Chocolate Chip Scones

Mocha Chocolate Chip Scones. Makes 16 Scones

These directions are for 1 bag of Original Recipe scone mix from Victorian House Scones^{LLC}.

MOCHA CHOCOLATE CHIP SCONES

You will need:

- 1 bag (16 scones/bag) Original Recipe Scone Mix**
- 1 1/2 sticks butter**
- 3oz espresso (3 shots, or equivalent amount strong coffee)**
- ~3/4 C buttermilk**
- 1/2 - 2/3 C mini chocolate chips**

1. Pour contents of bag into mixing bowl. Cut in 1 1/2 sticks chilled butter until mixture is fine and crumbly.
 2. Add chocolate chips to bowl.
 3. Place 3 oz espresso into measuring cup. Add sufficient buttermilk so that combination measures 1 cup
 4. Stir in buttermilk/espresso mixture. 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 inch thick.
 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. Bake in preheated oven at 425 degrees for 13-18 minutes (time will vary with scone size).
 6. Serve warm 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

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.
- ▶ Mix a full batch (or maybe two!) and freeze half. Giving this as a gift is like giving warm scones for weeks and weeks (ok, maybe just days and days).

CUT ON DOTTED LINE FOR 3 X 5 RECIPE CARD



Mocha Chocolate Chip Scones

Mocha Chocolate Chip Scones. Makes 16 Scones

These directions are for 1 bag of Original Recipe scone mix from Victorian House Scones^{LLC}.

MOCHA CHOCOLATE CHIP SCONES

You will need:

- 1 bag (16 scones/bag) Original Recipe Scone Mix**
- 1 1/2 sticks butter**
- 3oz espresso (3 shots, or equivalent amount strong coffee)**
- ~3/4 C buttermilk**
- 1/2 - 2/3 C mini chocolate chips**

1. Pour contents of bag into mixing bowl. Cut in 1 1/2 sticks chilled butter until mixture is fine and crumbly.
 2. Add chocolate chips to bowl.
 3. Place 3 oz espresso into measuring cup. Add sufficient buttermilk so that combination measures 1 cup
 4. Stir in buttermilk/espresso mixture. 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 inch thick.
 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. Bake in preheated oven at 425 degrees for 13-18 minutes (time will vary with scone size).
 6. Serve warm 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