

CUT ON DOTTED LINE FOR 4 X 6 RECIPE CARD



Variations on Original

A few modifications...

to our Original Recipe and Original Oatmeal scone mix from Victorian House Scones^{LLC}.

Chocolate Chip: add 1tsp vanilla to the dough and then knead in chocolate chips. If you use the mini-chips, every bite seems to have more chocolate. Bake either with plain top, or sprinkle lightly with sugar.

Cream Cheese: Cut the cream cheese into 1/2 inch cubes. Roll in powdered sugar, and then knead into the dough—kneading enough that the cubes of cream cheese spread out a little.

Cranberry: add about 1/4 tsp. ground cloves to the dough. Knead in whole cranberries—either fresh or frozen. Sprinkle the top with cinnamon sugar. A recommended addition to the cranberries is white chocolate chips.

Blueberry: knead fresh or frozen berries into the dough. Sprinkle top with cinnamon sugar.

Dried Cherry: add either 1 tsp. vanilla or 1/2 tsp. almond extract to the dough. Knead in dried cherries, sprinkle top with cinnamon sugar.

Cinnamon Streusel: Make a streusel mixture with a combination of brown sugar, (about 1/3C), flour (2T), cinnamon to taste, and 2T butter. Cut the butter into to the sugar mixture until it is crumbly. Once dough is made, knead in a small handful of mixture into each half of the dough, allowing it to “ribbon” through the dough. Continue as directed, sprinkle with cinnamon sugar, and bake.

Plain: Make the dough without any additions. Sprinkle the tops with cinnamon sugar, and bake. Serve with fresh, slightly sugared strawberries. If you add whipped cream or ice cream, call it strawberry shortcake!

Not Your Average Blueberry: This one's just for Oatmeal. Add 1/4t nutmeg, 1T lemon peel (or 1t lemon extract), and generous amounts of blueberries, sprinkle with cinnamon sugar, and bake.

Freezing directions 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.
- ▶ 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



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