

Gingerbread Scone Mix

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INGREDIENTS NEEDED TO MAKE ME

UNSALTED BUTTER & COLD: 1STICK/4OZ
(CUT INTO CHUNKS)

HEAVY CREAM: 8 OUNCES

EGGS: 2 LARGE

VANILLA: 1 TAB

KITCHEN GEAR

BOWLS LG & SM
CUTTING BOARD
ICING SPATULA
KNIFE
MEASURING CUP
OVEN MITS
PASTRY CUTTER
RUBBER SPATULA
8" OR 9" ROUND CAKE PAN
SHEET PAN
TABLESPOON
WHISK
ZESTER

PRETTY PLEASE WITH SUGAR ON TOP

SPICE GLAZE

1 1/3 C POWDER SUGAR
1/4 TSP CINNAMON
1/2 TSP GINGER PWD
PINCH CLOVES
1 TBSP VANILLA EXT
1/4 C HEAVY CREAM

WHISK TOGETHER

VANILLA GLAZE

1 1/3 C POWDER SUGAR
1TBSP VANILLA EXTACT
1/4 C HEAVY CREAM

WHISK TOGETHER

FOLLOW ME

1. LINE A BAKING SHEET WITH PARCHMENT PAPER
2. OPEN & POUR THE BAG OF FLOUR MIXTURE, INTO LARGE BOWL
3. ADD BUTTER INTO DRY MIX, USING PASTRY CUTTER, CUT BUTTER INTO DRY MIX (BUTTER IS PEA SIZE SHAPE)
4. MAKE A WELL IN THE CENTER OF BOWL
5. POUR IN HEAVY CREAM, ADD EGGS, VANILLA EXTRACT
6. STIR & FOLD WITH RUBBER SPATULA, UNTIL DOUGH HOLDS TOGETHER. FLOUR SHOULD BE ABSORBED. (DO NOT OVER MIX)

SHAPING SCONES OPTION

A.TAKE ICE CREAM SCOOP AND SCOOP Scone BATTER ONTO PARCHMENT LINED PAN.

B.TAKE ROUND CAKE PAN & DUST IT LIGHTLY WITH FLOUR
PLACE DOUGH INTO PAN
PRESS DOUGH INTO PAN
CHILL DOUGH
ONCE DOUGH IS CHILLED
FLIP DOUGH ONTO CUTTING BOARD,
CUT INTO TRIANGLES 12-8 WEDGES

7. CHILL DOUGH IN FREEZER TO FIRM UP FOR 30 MINS
8. WHILE DOUGH IS CHILLING PREHEAT OVEN TO 400-425 F. ADJUST THE OVEN RACK TO MIDDLE POSITION,
9. PLACE Scone DOUGH ONTO COOKIE SHEET COVERED IN PARCHMENT PAPER SPACING 2" APART
10. BAKE AT 425-400 FOR 18-20 MINS
TIP: DOUBLE PAN TO PREVENT OVER BAKING OF BOTTOMS

SECRET TO BAKING SCONES
BAKE SCONES AT 425F FOR 5
MINUTES

THAN REDUCE OVEN TEMPERATURE
TO 400 F AND BAKE THEM FOR
ANOTHER 10-13 MIN

11. COOL AND APPLY GLAZE IF DESIRED

