

# Oatmeal Scone Mix

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## INGREDIENTS NEEDED TO MAKE ME

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

**HEAVY CREAM: 5/8 CUP (1/2 CUP + 2 TAB)**

**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

### MAPLE GLAZE

1 1/3 C POWDER SUGAR  
2 TSP MAPLE 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 INGREDIENTS INTO LARGE BOWL  
DO NOT ADD OATMEAL YET
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, ALONG WITH OATMEAL INTO THE WELL
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. ONCE DOUGH IS CHILLED  
FLIP DOUGH ONTO CUTTING BOARD,  
CUT INTO TRIANGLES 12-8 WEDGES
  - 10.PLACE Scone DOUGH ONTO COOKIE SHEET COVERED IN PARCHMENT PAPER SPACING 2" APART
  11. BAKE AT 425-400 FOR 18-20 MINUTES  
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
- 12.COOL AND APPLY GLAZE IF DESIRED

