

Basic Scone Mix

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INGREDIENTS NEEDED TO MAKE ME

UNSALTED BUTTER & COLD: 1STICK/4OZ

(CUT INTO CHUNKS)

HEAVY CREAM: 8 oz

EGGS: 2

ADDITIVES: SEE BELOW

BLUEBERRY LEMON

1 1/2 CUP FRESH OR FROZEN BLUEBERRIES

1 LEMON ZESTED & 1 LEMON JUICE

CHOCOLATE. CHERRY ALMOND

1/2 CUP DRIED CHERRIES & 1/2 CUP CHOCOLATE CHIPS

2 TSP ALMOND EXTRACT & 1 TSP VANILLA EXTRACT

CRANBERRY ORANGE

1 1/2 CUP DRIED CRANBERRIES

1 ORANGE ZESTED & 1 ORANGE JUICED

GINGER

1/2 CUP CANDIED GINGER MINCED & 2 TAB GINGER POWDER

1' PIECE OF FRESH GINGER PEELED & GRATED

PLAIN

1 CUP CURRANTS OR RAISINS

1 TAB VANILLA EXTRACT

PRETTY PLEASE WITH SUGAR ON TOP

LEMON GLAZE

1 3/4 C POWDER SUGAR
1 LEMON ZESTED
1/4C LEMON JUICED

WHISK TOGETHER

VANILLA GLAZE

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

WHISK TOGETHER

ORANGE GLAZE

1 3/4 C POWDER SUGAR
1 ORANGE ZESTED
1/4 C ORANGE JUICED

WHISK TOGETHER

ALMOND GLAZE

1 1/3 C POWDER SUGAR
1/2 TSP ALMOND EXT
1/4 C HEAVY CREAM

WHISK TOGETHER

FOLLOW ME

1. LINE A BAKING SHEET WITH PARCHMENT PAPER
2. OPEN & POUR THE BAG OF DRY INGREDIENTS INTO LARGE BOWL
3. ADD BUTTER INTO DRY MIX, USING PASTRY CUTTER, CUT IN BUTTER (BUTTER IS PEA SIZE SHAPE)
4. MAKE A WELL IN THE CENTER OF BOWL
5. POUR IN HEAVY CREAM, ADD EGGS, ALONG WITH ALL YOUR ADDITIVES INTO THE WELL
6. STIR & FOLD WITH RUBBER SPATULA, UNTIL DOUGH HOLDS TOGETHER. FLOUR SHOULD BE ABSORBED. (DO NOT OVER MIX)
7. USE ICE CREAM SCOOP TO SCOOP SCONES (SLIGHTLY HEAPING) MAKES 12 LG PLACE ONTO PARCHMENT LINED COOKIE SHEET SPACING 2" APART
8. CHILL DOUGH 30 MINUTES IN FREEZER.
9. NEXT, ADJUST THE OVEN RACK TO MIDDLE POSITION, PREHEAT OVEN TO 425
10. BAKE AT 425-400 FOR 18-20 MINS
TIPS: DOUBLE PAN COOKIE SHEET
BAKE AT 425F FOR 10 MINS, REDUCE OVEN TEMP TO 400 F BAKE FOR 10-13 MIN
11. BAKE UNTIL LIGHTLY GOLDEN & FIRM TO TOUCH
12. COOL, THAN. APPLY GLAZE

KITCHEN GEAR

BOWLS LG & SM
COOKIE SHEETS
ICING SPATULA
ICE CREAM SCOOP(1/4 C)
KNIFE
MEASURING CUP
OVEN MITS
PASTRY CUTTER
RUBBER SPATULA
TABLESPOON
WHISK
ZESTER