



# Homemade Scone Trio

## Maple Pecan Scones

**Ingredients:** All-purpose flour (2 cups), baking powder (1 Tbsp), sugar (2 Tbsp), kosher salt ( $\frac{1}{4}$  tsp), half & half ( $\frac{3}{4}$  cup), lemon juice (2 Tbsp), maple syrup (4 Tbsp, divided), butter (6 Tbsp), chopped pecans ( $\frac{1}{8}$  cup), powdered sugar (1 cup).

**Instructions:** Preheat oven to 400° F. Add flour, baking powder, sugar, and salt to a large bowl; stir to combine. Add butter to dry mix. Using two forks, break up the butter until the mixture looks like coarse crumbs. Create a well in the center of the dry butter mixture and pour in half and half, lemon juice, and half of the maple syrup (2 Tbsp). Fold everything together until just mixed; do not overwork the dough. Add pecans and gently stir. Place dough on a floured surface and fold ten times. Transfer dough to a non-greased baking sheet and shape into a 1-inch thick circle. Partially cut the circle into 8 wedges (do not cut all the way through). Bake for 15-20 minutes or until golden brown. Remove scones from oven and let cool for 5 minutes. Whisk together remaining maple syrup (2 Tbsp) with powdered sugar and drizzle over scones. *Add 1 Tbsp. of water at a time if needed to thin out mixture to be able to drizzle.*

## Cranberry Orange Scones

**Ingredients:** All-purpose flour (2 cups), baking powder (1 Tbsp), sugar (3 Tbsp), kosher salt ( $\frac{1}{4}$  tsp), half & half ( $\frac{3}{4}$  cup), orange juice concentrate (2 Tbsp), zest of  $\frac{1}{2}$  an orange, butter (6 Tbsp), dried cranberries ( $\frac{1}{8}$  cup).

**Instructions:** Preheat oven to 400° F. Add flour, baking powder, sugar, and salt to a large bowl; stir to combine. Add butter to dry mix. Using two forks, break up the butter until the mixture looks like coarse crumbs. Create a well in the center of the dry butter mixture and pour in half and half, orange juice concentrate, and orange zest. Fold everything together until just mixed; do not overwork the dough. Add dried cranberries and gently stir. Place dough on a floured surface and fold ten times. Transfer dough to a non-greased baking sheet and shape into a 1-inch thick circle. Partially cut the circle into 8 wedges (do not cut all the way through). Bake for 15-20 minutes or until golden brown.

## Cheddar & Green Onion Scones

**Ingredients:** All-purpose flour (2 cups), baking powder (1 Tbsp), sugar (1 Tbsp), kosher salt ( $\frac{1}{2}$  tsp), half & half ( $\frac{3}{4}$  cup), lemon juice (2 Tbsp), butter (6 Tbsp), shredded cheddar cheese blend ( $\frac{1}{4}$  cup), fresh diced green onion ( $\frac{1}{8}$  cup).

**Instructions:** Preheat oven to 400° F. Add flour, baking powder, sugar, and salt to a large bowl; stir to combine. Add butter to dry mix. Using two forks, break up the butter until the mixture looks like coarse crumbs. Create a well in the center of the dry butter mixture and pour in half and half and lemon juice. Fold everything together until just mixed; do not overwork the dough. Add cheese and green onions and gently stir. Place dough on a floured surface and fold ten times. Transfer dough to a non-greased baking sheet and shape into a 1-inch thick circle. Partially cut the circle into 8 wedges (do not cut all the way through). Bake for 15-20 minutes or until golden brown.

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