


GIFT TAG WITH RECIPE



**DRIED CHERRY
PECAN SCONE MIX**

HANDMADE FOR:

BY:

DRIED CHERRY PECAN SCONE MIX
Makes 8 large scones or 12 small scones

1 jar Dried Cherry Pecan Scone Mix
 12 tablespoons (1 1/2 sticks) unsalted butter, cut into small pieces
 3/4 cup plus 2 tablespoons buttermilk, divided
 1 teaspoon sugar

Preheat oven to 375°F. Remove bag of cherries from jar and set aside. Place remaining contents of jar in a large bowl and whisk until blended. Cut in butter with fingers, two knives or a pastry cutter until coarse crumbs form. Add cherries and toss to combine. Stir in 3/4 cup buttermilk, mixing just until dough comes together. Turn out onto a lightly floured surface. Dust hands with flour and knead dough a few times until ingredients are well incorporated. For large scones, pat dough into an 8-inch circle, about 1-inch thick. Cut into 8 wedges and place on a baking sheet lined with parchment paper. For small scones, divide dough evenly into 2 balls and pat each into a 6-inch circle, about 3/4-inch thick. Cut each circle into 6 wedges and place on a baking sheet lined with parchment paper.

Brush scones with remaining 2 tablespoons buttermilk and sprinkle with sugar. Bake until golden, about 20 minutes for small scones or about 22 minutes for large scones.

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