



# Apple Cider Scones

Serves 8

## **Ingredients:**

6 TB butter (3/4 stick)  
1/8 C buttermilk  
6 TB of apple cider  
1 bag of Original or Oatmeal Recipe mix  
1/4 C raisins or dried apples  
1/2 tsp cinnamon

## Cinnamon Butter

1/2 C butter, softened  
1/2 - 2/3 C powdered sugar  
1 tsp cinnamon

## **Instructions:**

1. Place 1/2 tsp vanilla in measuring cup. Add 6 TBs of apple cider and enough buttermilk to equal 1/2 C. keep chilled until ready for use.
2. Pour contents of bag into mixing bowl. Add 1/2 tsp of cinnamon. Cut in 6T chilled butter until mixture is fine and crumbly.
3. Add raisins, cranberries or dried apples to mixture and stir to distribute.
4. Stir in buttermilk/cider blend. Dough will form a soft ball. Turn dough out onto floured board, and turn gently 3-4 times to lightly coat the ball with flour. (If needed, 1 - 2 TB of extra buttermilk may be added to obtain proper dough consistency.)
5. Pat out the ball of dough into a flattened circle, 6-7" in diameter, approximately 3/4- 1" thick.
6. Using a sharp knife, cut circle into eighths.
7. At this point you may freeze the dough to be used later.
8. Place scones on parchment lined cookie sheet. Bake in preheated oven at 425 degrees for 13-18 minutes (time will vary with scone size). Top should be light golden brown when done.
9. As the scones are baking prepare your cinnamon butter. Combined 1/2 C butter, 1/2C powdered sugar. Then add 1 tsp cinnamon. Add more powdered sugar if needed to taste. Chill in refrigerator.
10. Lightly powder scones and serve warm with a to small scoop of cinnamon butter. ENJOY