

CHERRY-ALMOND SCONE MIX

PAGE 222 • BEST BY:

Directions Thaw in refrigerator. Preheat oven to 350°F/180°C. In a large bowl, combine baking mix, milk, sour cream, and almond extract. Turn dough out onto a lightly floured work surface and knead until dough is slightly sticky to the touch, adding more flour as needed. Pat into an 8-inch circle and cut into 8 wedges. Place wedges on a lightly greased baking sheet. Bake for 18 to 20 minutes, or until scones are lightly browned.

Recipe from *Fix, Freeze, Feast*, 2nd Edition © 2018 Kati Neville and Lindsay Ahrens, Storey Publishing

CHERRY-ALMOND SCONE MIX

PAGE 222 • BEST BY:

Directions Thaw in refrigerator. Preheat oven to 350°F/180°C. In a large bowl, combine baking mix, milk, sour cream, and almond extract. Turn dough out onto a lightly floured work surface and knead until dough is slightly sticky to the touch, adding more flour as needed. Pat into an 8-inch circle and cut into 8 wedges. Place wedges on a lightly greased baking sheet. Bake for 18 to 20 minutes, or until scones are lightly browned.

Recipe from *Fix, Freeze, Feast*, 2nd Edition © 2018 Kati Neville and Lindsay Ahrens, Storey Publishing

CHERRY-ALMOND SCONE MIX

PAGE 222 • BEST BY:

Directions Thaw in refrigerator. Preheat oven to 350°F/180°C. In a large bowl, combine baking mix, milk, sour cream, and almond extract. Turn dough out onto a lightly floured work surface and knead until dough is slightly sticky to the touch, adding more flour as needed. Pat into an 8-inch circle and cut into 8 wedges. Place wedges on a lightly greased baking sheet. Bake for 18 to 20 minutes, or until scones are lightly browned.

Recipe from *Fix, Freeze, Feast*, 2nd Edition © 2018 Kati Neville and Lindsay Ahrens, Storey Publishing

CHERRY-ALMOND SCONE MIX

PAGE 222 • BEST BY:

Directions Thaw in refrigerator. Preheat oven to 350°F/180°C. In a large bowl, combine baking mix, milk, sour cream, and almond extract. Turn dough out onto a lightly floured work surface and knead until dough is slightly sticky to the touch, adding more flour as needed. Pat into an 8-inch circle and cut into 8 wedges. Place wedges on a lightly greased baking sheet. Bake for 18 to 20 minutes, or until scones are lightly browned.

Recipe from *Fix, Freeze, Feast*, 2nd Edition © 2018 Kati Neville and Lindsay Ahrens, Storey Publishing

CHERRY-ALMOND SCONE MIX

PAGE 222 • BEST BY:

Directions Thaw in refrigerator. Preheat oven to 350°F/180°C. In a large bowl, combine baking mix, milk, sour cream, and almond extract. Turn dough out onto a lightly floured work surface and knead until dough is slightly sticky to the touch, adding more flour as needed. Pat into an 8-inch circle and cut into 8 wedges. Place wedges on a lightly greased baking sheet. Bake for 18 to 20 minutes, or until scones are lightly browned.

Recipe from *Fix, Freeze, Feast*, 2nd Edition © 2018 Kati Neville and Lindsay Ahrens, Storey Publishing

CHERRY-ALMOND SCONE MIX

PAGE 222 • BEST BY:

Directions Thaw in refrigerator. Preheat oven to 350°F/180°C. In a large bowl, combine baking mix, milk, sour cream, and almond extract. Turn dough out onto a lightly floured work surface and knead until dough is slightly sticky to the touch, adding more flour as needed. Pat into an 8-inch circle and cut into 8 wedges. Place wedges on a lightly greased baking sheet. Bake for 18 to 20 minutes, or until scones are lightly browned.

Recipe from *Fix, Freeze, Feast*, 2nd Edition © 2018 Kati Neville and Lindsay Ahrens, Storey Publishing