
Holiday Scone Mix In A Jar

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com.

VARIATION: Omit chocolate chips; add 1/2 cup dried cranberries and 1/2 teaspoon dried orange peel to mix.

1 3/4 cups all-purpose flour

1 tablespoon baking powder

1/2 teaspoon salt

1 cup oats (quick or old fashioned)

1/2 cup pecans, chopped

1/2 cup mini chocolate chips

Holiday Scones

8 tablespoons cold butter or margarine, cut into 8 pieces

1/3 cup honey

1/4 cup milk

1 large egg

In a large bowl, combine flour, baking powder and salt. Add oats, pecans and chocolate chips; mix well.

Transfer to resealable plastic bag, unbreakable decorative jar with lid or other airtight container. Store in cool dry place.

Heat oven to 375 degrees. Lightly coat cookie sheet with non-stick cooking spray.

Place scone mix in a large bowl. Cut in butter with two knives until mixture resembles coarse crumbs.

In a small bowl, beat together honey, milk and egg with wire whisk or fork. Add to dry ingredients all at once; stir with fork just until dough starts to hold together.

Transfer dough to floured surface; knead gently 8 to 10 times. Pat dough into an 8-inch circle. Cut into 8 wedges.

Place wedges about 1 inch apart on cookie sheet. Bake 10 to 12 minutes or until light golden brown.

Serve warm.

Yield: 8 Scones

Breakfast/Brunch