



# Mama's Scone Mix

## Recipes

Gluten Free Mama has four basic scone base recipes that are easy to make. Just add your favorite ingredients to make it your own, or follow one of Mama's delicious recipes or suggestions below.

### Basic Scone (Egg Free)

**1 ¾ cup Mama's Scone Mix**  
**¾ cup heavy cream**  
**1 tsp. lemon or orange zest, optional**  
**Add your favorite dried or fresh fruit**  
**Add nuts if desired**

Directions:

Preheat oven to 400°. In mixing bowl, combine mix, zest and fruit. On low speed, slowly pour in cream. With lightly floured hands place dough on ungreased baking sheet. Press into a circle about ¾ inch thick, leaving slightly thicker in center. Slice into 6-8 slices. Baste with cream and sprinkle with sugar.

Bake for 23-25 minutes or until golden brown.  
Serve warm.

### BASIC SCONE TWO

**2 cups Mama's Scone Mix**  
**1 egg**  
**¾ cup heavy cream**  
**1 tsp. lemon or orange zest, optional**  
**Add favorite dried or fresh fruit**  
**Add nuts if desired**

Directions:

Preheat oven to 400°. In mixing bowl, combine mix, zest and fruit. On low speed, add egg and slowly pour in cream. With lightly floured hands place dough on ungreased baking sheet. Press into a circle about ¾ inch thick, leaving slightly thicker in center. Slice into 6-8 slices. Baste with cream and sprinkle with sugar.

Bake for 23-25 minutes or until golden brown.  
Serve warm.

### BASIC SCONE THREE

**6 Tbsp. butter or dairy free margarine**  
**1 egg**  
**2 cup Mama's Scone Mix**  
**½ cup heavy cream or milk**  
**(dairy, rice, nut or soy)**  
**1 tsp. lemon or orange zest**  
**Add your favorite dried or fresh fruit**

Directions:

Preheat oven to 400°. In mixing bowl, cream butter. Add egg and mix to combine. Scrape sides and pour in mix and fruit and zest. On low speed, slowly pour in cream. With lightly floured hands place dough on ungreased baking sheet. Press into a circle about ¾ inch thick, leaving slightly thicker in center. Slice into 6-8 slices. Baste with cream and sprinkle with sugar.

Bake for 23-25 minutes or until golden brown.  
Serve warm.

### BASIC SCONE BASE FOUR

**Dairy Free**

COMING SOON!



# Mamas' Scone Recipes

Enjoy one of Mama's easy to make scone recipes below or create your own using one of Mama's basic scone mix bases.

## Cranberry Orange Scones

1  $\frac{3}{4}$  cup Mama's Scone Mix  
1 tsp. orange zest  
 $\frac{1}{2}$  cup dried cranberries  
 $\frac{3}{4}$  cup cream  
2 Tbsp. sugar

Preheat oven to 400°. In mixing bowl, combine mix, zest and cranberries. On low speed, slowly pour in cream. With lightly floured hands place dough on ungreased baking sheet. Press into a circle about  $\frac{3}{4}$  inch thick, leaving slightly thicker in center. Slice into 8 slices. Baste with cream and sprinkle with sugar.

Bake for 23-25 minutes or until golden brown.  
Serve warm

## Lemon Poppy Seed Scones

1  $\frac{3}{4}$  cup Mama's Scone Mix  
1 tsp. lemon zest  
3 Tbsp. poppy seeds  
 $\frac{3}{4}$  cup cream

Preheat oven to 400°. In mixing bowl, combine mix, zest and poppy seeds. On low speed, slowly pour in cream. With lightly floured hands place dough on ungreased baking sheet. Press into a circle about  $\frac{3}{4}$  inch thick, leaving slightly thicker in center. Slice into 8 slices. Baste with cream.

Bake for 23-25 minutes or until golden brown.

Drizzle with lemon icing.

Lemon Icing: Mix  $\frac{3}{4}$  cup powdered sugar with 2-3 Tbsp. lemon juice.

## Blueberry Almond Scones

1  $\frac{3}{4}$  cup Mama's Scone Mix  
1 tsp. lemon zest  
 $\frac{1}{2}$  cup dried blueberries  
 $\frac{3}{4}$  cup cream  
2 Tbsp. sugar  
3-4 Tbsp. sliced almonds

Preheat oven to 400°. In mixing bowl, combine mix, zest and blueberries. On low speed, slowly pour in cream. With lightly floured hands place dough on ungreased baking sheet. Press into a circle about  $\frac{3}{4}$  inch thick, leaving slightly thicker in center. Slice into 8 slices. Baste with cream and sprinkle with sugar and almonds.

Bake for 23-25 minutes or until golden brown.  
Serve warm

Drizzle with lemon icing.

Lemon Icing: Mix  $\frac{3}{4}$  cup powdered sugar with 2-3 Tbsp. lemon juice.

## Chocolate Chip Scones

1  $\frac{3}{4}$  cup Mama's Scone Mix  
1 tsp. orange zest (optional)  
 $\frac{3}{4}$  cup chocolate chips or  $\frac{1}{2}$  cup mini's  
 $\frac{3}{4}$  cup cream  
2 Tbsp. sugar

Preheat oven to 400°. In mixing bowl, combine mix, zest and chocolate chips. On low speed, slowly pour in cream. With lightly floured hands place dough on ungreased baking sheet. Press into a circle about  $\frac{3}{4}$  inch thick, leaving slightly thicker in center. Slice into 8 slices. Baste with cream and sprinkle with sugar.

Bake for 23-25 minutes or until golden brown.  
Serve warm



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## Ginger Carrot Scones

- 1  $\frac{3}{4}$  cup Mama's Scone Mix
- 2 Tbsp. brown sugar
- $\frac{1}{2}$  tsp. cinnamon
- $\frac{1}{4}$  tsp. nutmeg
- 3 Tbsp. crystallized ginger, diced small
- $\frac{3}{4}$  cup carrots, grated
- $\frac{3}{4}$  cup heavy cream

Preheat oven to 400°. In mixing bowl, combine mix, brown sugar, cinnamon, nutmeg, crystallized ginger and carrots. On low speed, slowly pour in cream. With lightly floured hands place dough on ungreased baking sheet. Press into a circle about  $\frac{3}{4}$  inch thick, leaving slightly thicker in center. Slice into 8 slices. Baste with cream and sprinkle with sugar.

Bake for 25 minutes or until golden brown.

Cool for 5-10 minutes then spread glaze over the top.

Glaze: 4 oz cream cheese, 1 cup powdered sugar, 1-2 Tbsp. milk or cream.

(Mix together until smooth. Add more milk to achieve desired consistency. I like it to be easily spreadable on the scone. Thicker than a drizzle glaze but not as thick as frosting.)

## Raspberry White Chocolate Scones

- 6 Tbsp. butter or dairy free margarine
- 1 egg
- 2 cup Mama's Scone Mix
- $\frac{1}{2}$  cup heavy cream
- 1 tsp. lemon zest, optional
- 1 cup frozen raspberries

Preheat oven to 400°. In mixing bowl, cream butter. Add egg and mix to combine. Scrape sides and pour in mix and fruit and zest. On low speed, slowly pour in cream. Fold in raspberries. With lightly floured hands place dough on ungreased baking sheet. Press into a circle about  $\frac{3}{4}$  inch thick, leaving slightly thicker in center. Slice into 6-8 slices. Baste with cream and sprinkle with sugar.

Bake for 25-28 minutes or until golden brown. Allow to cool for 10-15 minutes. Drizzle with white chocolate frosting.

White Chocolate Frosting: Melt  $\frac{1}{2}$  cup white chocolate chips over medium heat in microwave. Drizzle or pipe over scones.



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## Apple Crumble Scones

6 Tbsp. butter or dairy free margarine  
1 egg  
2 cup Mama's Scone Mix  
 $\frac{1}{3}$  cup heavy cream  
1 tsp. lemon zest, optional  
1 -  $1\frac{1}{2}$  cups diced apples  
1 tsp. cinnamon

### **Crumble:**

$\frac{3}{4}$  cup Mama's Almond Blend Flour or any GF Flour blend  
 $\frac{1}{4}$  cup brown sugar  
 $\frac{1}{2}$  chopped pecans  
 $\frac{1}{4}$  cup butter, room temp.

Preheat oven to 400°. In mixing bowl, cream butter. Add egg and mix to combine. Scrape sides and pour in mix, cinnamon, apples and zest. On low speed, slowly pour in cream. With lightly floured hands place dough on ungreased baking sheet. Press into a circle about  $\frac{3}{4}$  inch thick, leaving slightly thicker in center. Slice into 6-8 slices.

With a fork work butter into flour, brown sugar, and pecans until it becomes mealy. Sprinkle over the top of scones, pressing lightly.

Bake for 28-30 minutes or until golden brown. Allow to cool for 10-15 minutes.

## Ginger Peach Scones

2 cups Mama's Scone Mix  
2 Tbsp. crystalized ginger, minced  
Or 1 tsp. ground ginger  
1 egg  
 $\frac{3}{4}$  cup heavy cream  
1 cup fresh or frozen peaches, diced  
 $\frac{1}{3}$  cup peach jam or 2 Tbsp. sugar

### Directions:

Preheat oven to 400°. In mixing bowl, combine mix, crystallized ginger and fruit. On low speed, add egg and slowly pour in cream. With lightly floured hands place dough on ungreased baking sheet. Press into a circle about  $\frac{3}{4}$  inch thick, leaving slightly thicker in center. Slice into 6-8 slices. Baste with cream. Sprinkle with sugar if not using jam.

Bake for 23-25 minutes or until golden brown. Baste with peach jam.

\*Note: Jam is easily spreadable if put in the microwave for 10-20 seconds.

Serve Warm.

## Apricot Pecan Scones

2 cups Mama's Scone Mix  
 $\frac{1}{2}$  cup dried apricots, minced  
 $\frac{1}{2}$  cup chopped pecans  
1 egg  
 $\frac{3}{4}$  cup heavy cream  
 $\frac{1}{3}$  cup apricot jam or 2 Tbsp. sugar

Follow the directions for Ginger Peach Scones except add apricots and pecans instead of peaches and ginger.



# Mamas' Scone Recipes

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## Strawberries and Cream

1  $\frac{3}{4}$  cup Mama's Scone Mix

$\frac{3}{4}$  cup heavy cream

1 tsp. lemon zest, optional

Topping: Fresh cut strawberries and whip cream

### Directions:

Preheat oven to 400°. In mixing bowl, combine mix, zest and fruit. On low speed, slowly pour in cream. With lightly floured hands place dough on lightly flour counter or pastry mat. Press into a circle about  $\frac{3}{4}$  inch thick. Using a biscuit cutter cut out several circles. Remove cut-outs and place on ungreased cookie sheet. Baste with cream and sprinkle with sugar.

Bake for 23-25 minutes or until golden brown.

Slice scones in half. Fill with strawberries and dollop with whip cream. Put top on and serve. Fabulous!

## Orange Marmalade Scones

6 Tbsp. butter or dairy free margarine

1 egg

2 cup Mama's Scone Mix

$\frac{1}{4}$  cup heavy cream

2-3 Tbsp. fresh orange juice

1 tsp. orange zest, optional

$\frac{1}{2}$  cup orange marmalade

### Directions:

Preheat oven to 400°. In mixing bowl, cream butter. Add egg and mix to combine. Scrape sides and pour in mix and zest. On low speed, slowly pour in cream and orange juice. With lightly floured hands place dough on ungreased baking sheet. Press into a circle about  $\frac{3}{4}$  inch thick, leaving slightly thicker in center. Slice into 6-8 slices.

Bake for 25-28 minutes. Baste with orange marmalade and serve warm.



# Mamas' Scone Recipes

Create your own scones by using one of Mama's basic scone mix bases. Suggestions below.

**OTHER SCONE VARIATIONS: With all variations, choose one of Mama's Scone Mix Base Recipes.**

- Dried Fruit Scones (Add 1/2 cup): Currants, Cranberries, Blueberries, Dates, Apricots, Raisins
- Fruit Scones (3/4 cup) Frozen Raspberries, Frozen Mixed Berries, Frozen Strawberries, Blueberries, Peaches, Apples.
- Herb and Scones: 1 cup grated cheddar cheese, 2 green onions or chives, chopped, 1/2 tsp. dill weed.
- Sunflower Flax Scones: Add 2-3 Tbsp. Flax seeds, 2-3 Tbsp. sunflower seeds
- Cherry Almond: 1/2 cup dried cherries, or 3/4 cup fresh cherries, and 3 Tbsp. slivered almonds.
- Cinnamon Walnut: 3/4 tsp. cinnamon, 1/2 cup chopped walnuts
- Pineapple Spice: 8 oz can crushed pineapple (drained), 3 Tbsp. macadamia nuts, 1/2 tsp. cardamom
- Lavender Scones: 1 tsp. dried lavender buds
- Herb Scones: Add 2 Tbsp. fresh herbs or 1 tsp. dried herbs