



# SAVOURY BUTTERMILK HERB SCONES

1 box **Buttermilk Herb Scone Mix**

$\frac{3}{4}$  cup whipping cream (do not substitute), plus a little extra for brushing the scones

Flour (for dusting the countertop)

2 green onions, finely chopped

Preheat oven to 375°F. Place the **Buttermilk Herb Scone Mix** and chopped green onions in a medium-sized mixing bowl. Pour in the whipping cream and mix until blended and starting to absorb into the mix. Work the dough lightly in the bowl, then turn it onto a lightly floured surface (dough will be shaggy).

Fold the dough over about 3 or 4 times until smooth. Press dough into an 8" circle with your hands. Cut the dough into 8 pie-shaped wedges.

Place the wedges on a lightly greased baking sheet. Brush lightly with cream. Bake for 18-20 minutes until lightly browned on top. Serve warm or at room temperature.