



GemmaMade
by Gemma Stafford

INSTRUCTIONS

TO BAKE SCONES FROM **FROZEN**

1. Put frozen scones 3 inches apart on a baking sheet lined with parchment paper.
2. Glaze the tops of the scones with egg wash or milk.
3. Bake at 300°F on the middle shelf for 15 minutes, then turn up the oven to 375°F for another roughly 5 more minutes, or until golden brown.

My scones are best enjoyed the day they are baked, but if you have leftovers store them in an airtight container for up to 2 days.

To refresh the scones: place them on a tray and reheat in a 300°F oven for 10 minutes.



GemmaMade
by Gemma Stafford

INSTRUCTIONS

TO BAKE SCONES FROM **DEFROSTED**

1. Defrost the frozen scones in the fridge overnight or allow frozen scones to sit at room temperature for 30 minutes.
2. Place the scones 3 inches apart on a baking sheet lined with parchment paper.
3. Glaze the tops of the scones with egg wash or milk.
4. Bake at 375°F on the middle shelf for about 25 minutes, or until golden brown.

My scones are best enjoyed the day they are baked, but if you have leftovers store them in an airtight container for up to 2 days.

To refresh the scones: place them on a tray and reheat in a 300°F oven for 10 minutes.