

Cinnamon Scones

Submitted by Lori Goldmann



2 cups flour
1/3 cup brown sugar
1 Tbsp baking powder
1/2 tsp salt
1 tsp cinnamon
6 Tbsp cold butter, cubed
1 cup cinnamon chips
1 egg, beaten
1/2 cup heavy cream

Glaze

1 1/2 cups powdered sugar
1 tsp cinnamon
2-3 Tbsp milk

Preheat oven to 450°.

In a large bowl, whisk together flour, brown sugar, baking powder, salt & cinnamon. Cut in butter until pea-sized; stir in cinnamon chips. In a measuring cup, stir together beaten egg and cream. Pour over dry ingredients and stir gently with a fork just until dough starts to come together (do not overmix or scones will be tough). Turn dough onto floured surface and pat into a 1" thick rectangle. Cut into 8-16 triangles and place on ungreased cookie sheet. Bake 8-10 minutes or just until edges begin to turn golden. Cool 1 minute then move to cooling rack. Cool completely.

Glaze: Stir together powdered sugar and cinnamon. Stir in milk a little at a time until a thick drizzling consistency. Spoon over scones and let dry.

