

BAKING COACH®

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Apple Cinnamon Scones

Prep Time: 20 min. Servings: 12 scones

Here's What You Need:

For Scones:

2 cups all-purpose flour or wheat flour

½ cup white sugar

1 tsp cinnamon

2 tsp baking powder

½ tsp baking soda

½ tsp salt

1 stick butter-chilled

1 apple-peeled, cored, and diced

½ cup heavy cream

For Topping:

2 Tbsp. milk

2 Tbsp. white sugar

½ tsp ground cinnamon

Here's How You Do It:

In a large bowl, combine flour, sugar, cinnamon, baking powder, baking soda, and salt. Cut in butter until the flour mixture is crumbly. Add diced apple and heavy cream; mix with rubber spatula at first, then combine with hand to form soft dough. Turn dough out onto a lightly-floured surface. Knead gently 8-10 times. Pat into two 6-inch circles. Place on greased baking sheet. Brush tops with milk, and sprinkle with sugar and cinnamon. Score each into 6 pie-shaped wedges. Bake at 425 degrees for 15 minutes, or until brown and risen. Serve warm with apple butter.