

Idiot's Kitchen Recipe – Cinnamon Chip Scones

Recipe from www.idiotskitchen.com



Ingredients:

2 ½ cups flour
½ cup sugar
½ teaspoon salt
1 Tablespoon baking powder
1 teaspoon baking soda
½ stick (4 Tablespoons) unsalted butter (cold)
1 egg
¾ cup buttermilk
½ teaspoon vanilla
¾ cup Cinnamon Chips (mix with 1 Tablespoon flour)
Cinnamon & Sugar for topping

Preheat oven to 400°

In a large mixing bowl, sift together dry ingredients.

Using a pastry blender, 2 forks, or clean hands, quickly mix the cold butter into the flour mixture. The mixture should have small lumps of flour about the size and texture of oatmeal.

Beat one egg and mix with buttermilk and vanilla. Make a well in the center of the dry ingredients and add the liquids mixing just until incorporated.

Mix the cinnamon chips with 1 Tablespoon flour to keep them from clumping together and gently fold into mixture.

Work the dough into a ball (one or two kneads if necessary) and turn out onto a floured work surface. Pat the dough into a circle ½ to 1 inch thick and cut into wedges or desired shape.

Place on a greased baking sheet or baking mat about 2 inches apart and top with cinnamon sugar.

Bake for 15 minutes until scones are golden brown but do not lose their shape. Best served warm.