

Cinnamon Bun Scones

COOK TIME: 12-18 MINUTES

8 SCONES



Ingredients

For the scones:

2 1/2 cup flour
6 tbs granulated sugar
2 tsp baking powder
1/2 tsp salt
1/2 cup butter, cold
1/2 cup heavy cream
1 tsp vanilla

For the filling:

3 tbs granulated sugar
or brown sugar
2 tbs butter, room
temperature
1 tbs cinnamon

For the icing drizzle:

3/4 cup powdered sugar
1 tsp vanilla
1 tbs milk or heavy
cream

Chilling the scones after shaping is crucial to achieve the right texture and layers.

Use cold butter and ingredients to help with the texture as well.

Instructions

Preheat oven to 400°F. Prepare one cookie sheet with parchment paper.

Whisk together flour, sugar, baking powder, and salt. Cut cold butter into dry ingredients with a pastry cutter, forks, or fingers. Mixture should be like coarse sand. Place bowl in freezer.

In a medium bowl, whisk together heavy cream and vanilla. In a small bowl, mix together ingredients for the filling.

Add wet ingredients to dry ingredients with a fork, mixing gently - dough will be shaggy. If dough is too dry, add another tablespoon of heavy cream. Do not over mix! Turn the dough onto the parchment paper. Knead a couple turns with floured hands to bring together and form a rectangle.

Spread the filling over one half of the rectangle. Fold the uncovered half over the covered half and press gently. Cut into eight rectangles and place on the prepared cookie sheet.

Place in the freezer for at least 15 minutes. Preheat oven to 400°F.

Bake for 14-18 minutes or until golden brown. Let cool fully before icing.

Stir together ingredients for the icing. Add extra cream to make it runnier or extra sugar to make it stiffer. Drizzle over scones once cooled and enjoy!