



Cinnamon Scones

Description

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This is the most requested recipe I own. These scones are fairly easy to make and a great treat to share. They will stay fresh for at least a week and also travel well if you are sending treats to someone through the mail. My husband's Aunts request them every Christmas. I like to store them in a tin.

My friend Sheila shared this recipe with me years ago. She is an excellent baker and always wins awards at cookie exchanges for her decorated sugar cookies. I shared this recipe with another friend and by chance they were at the same cookie exchange one year. My friend won one of the categories for these scones and Sheila also won for her sugar cookies. Sheila can be competitive when it comes to baking, but they were both winners and had a good laugh about it. Thanks Sheila for sharing this recipe that so many of us have enjoyed. It has become one of my staples that I make throughout the year.



Cinnamon Scones

Author: Dawn

Ingredients

- 3 1/4 cups all purpose flour
- 1/3 cup sugar
- 2 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt

- 3/4 cup cold butter
- 1 cup buttermilk
- 1 pkg cinnamon flavored baking chips (Hershey's™ makes them and they are located in chocolate chip section)
- 2 tbsp butter, melted
- sanding sugar (I like to use red for Christmas.)

Instructions

1. In a large bowl, combine the flour, 1/3 cup sugar, baking powder, baking soda and salt.
2. Cut in butter until mixture resembles coarse crumbs.
3. Stir in buttermilk just until moistened.
4. Fold in chips.
5. Turn onto a lightly floured surface; knead gently until dough is no longer sticky. Divide in half; gently pat or roll each portion into a 7 in circle.
6. Brush with butter and sprinkle with sanding sugar.
7. Cut each circle into six or eight wedges. You can also cut the wedges at a diagonal and half them to make mini scones.
8. Separate wedges and bake at 425 on an ungreased baking sheet for 10-13 min. or until lightly browned.

Date Created

2012/12/11

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