



Apple Cinnamon Scones

Ingredients

Scones:

2 cups flour
1/3 cup sugar
1/2 tsp salt
1/2 tsp baking soda
3 tsp baking powder
2 tsp cinnamon
1/2 cup cold butter
1/4 cup apple sauce
6 tbs heavy cream
2 tsp vanilla
1 medium apple, cubed

Glaze:

1 cup powdered sugar
2 tbs maple syrup

Servings: 8 scones

Prep Time: 20 min

Cooking Time: 25-30 min

Directions

1. Preheat oven to 400°F. Prepare one cookie sheet with parchment paper.
2. Whisk together flour, sugar baking powder, baking soda, cinnamon, 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.
3. Cut apple into small cubes, roughly pea-sized. Measure out apple sauce, heavy cream, and vanilla into a small bowl and stir.
4. Add wet ingredients to dry ingredients with a fork gently - dough will be shaggy. Stir in apple cubes. If dough is too dry, add another tablespoon of heavy cream. Do not over mix!
5. Turn the dough onto the parchment paper. Knead a couple turns with floured hands to bring together. Cut disc into 8 slices. Place in freezer for 20-30 mins.
6. Bake for 20-25 minutes, until a toothpick comes out clean.
7. Store at room temperature in a container for 3-5 days.

Notes

Applesauce can be swapped for 1 egg if you have none on hand.

Chilling in the freezer is crucial to getting a light and flaky texture!