

Cinnamon Crunch Scones

Prep Time: 30 Minutes
Bake Time: 15 Minutes
Total Time: 45 Minutes

Instructions

1. Add flour, baking powder, cinnamon, and salt together in a bowl. Grate or cut up butter into small bits and incorporate that into mixture.
2. Whisk heavy cream, brown sugar, egg, and vanilla in a small bowl. Combine with dry mixture.
3. Add cinnamon chips, then mix until everything is cohesive, but relatively dry. Add flour if too wet, add heavy cream if too dry.
4. Knead dough on counter, then flatten into an 8 inch disc. Cut into 8 equal wedge shaped pieces.
5. Combine cinnamon and sugar (1:4 ratio). Brush scones with heavy cream, then sprinkle with cinnamon sugar.
6. Heat up oven to 400°F. Once heated, put scones in for 15 minutes, or until golden.
7. While baking, whisk together powdered sugar and coffee to create a glaze. Add more coffee to taste, and add more powdered sugar to thicken if needed.
8. Once done, let scones cool for 5-10 minutes, then apply glaze.

Ingredients

Dough:

- 2 Cups Flour
- 2 1/2 Teaspoons Baking Powder
- 1 Teaspoon Cinnamon (+ Extra for Cinnamon Sugar topping)
- 1/2 Teaspoon Salt
- 1/2 Cup Unsalted Butter
- 1/2 Cup Heavy Cream (+ Extra for Brushing)
- 1/2 Cup Brown Sugar
- 1 Egg
- 1 1/2 Teaspoons Vanilla Extract
- 1 Cup Cinnamon Chips
- Sugar (for Cinnamon Sugar topping)

Glaze:

- 3 Tablespoons Coffee
- 1 Cup Powdered Sugar