

Cinnamon Chip Scones
From The Cook's Life
Makes 8-10 large scones

If you are in the mood for a treat, use cream instead of milk as the liquid in these scones. You might need slightly more than $\frac{3}{4}$ of a cup – maybe a tablespoon or two. Use the larger amount of butter if you want a richer scone.

1 $\frac{3}{4}$ cups flour *
3 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ cup sugar
4-6 tablespoons cold butter, cut into small pieces
 $\frac{1}{2}$ cup homemade cinnamon chips or other mix-ins of choice
 $\frac{3}{4}$ cup milk (any kind you have on hand – see headnote)
1-2 tablespoons extra milk
2-3 tablespoons cinnamon sugar

*I used 1 cup white whole wheat and $\frac{3}{4}$ cup all-purpose flour. Feel free to use only all-purpose flour.

Preheat oven to 400 degrees and lightly grease a baking sheet, or line with parchment paper. Set aside.

Mix flour, baking powder, salt and sugar in a large bowl. Cut in butter until the mixture looks like coarse crumbs, with a few larger pieces of butter. Stir in cinnamon chips. Add milk, mixing gently until most of the flour is moistened and a shaggy dough forms. Add an extra tablespoon of milk if there is a large amount of dry flour left.

Transfer dough to a floured surface and knead a few times, no more than ten turns, adding sprinkles of flour as necessary to prevent sticking. Divide dough in half and pat each half into a circle about 1 inch tall. Cut each circle into 4-5 triangles and place on prepared baking sheet. If you want round scones, divide dough into 8-10 pieces. Gently form each piece into a ball and flatten to a 1-inch thick disk.

Brush tops lightly with milk and sprinkle with cinnamon sugar. Bake for 8-12 minutes, depending on size, until bottoms are lightly browned and tops are just starting to turn golden brown. Cool slightly. Serve warm.