



# Caramel Apple Scones

Perfect for a leisurely fall breakfast or afternoon tea.

Yields 8 scones

## Ingredients- Scones

- 2 cups (250g) all-purpose flour plus more for hands and work surface
- 2 and 1/2 teaspoons baking powder
- 1 and 1/4 teaspoons ground cinnamon
- 1/2 teaspoon salt
- 1/2 cup (8 Tbsp; 113g) unsalted butter, frozen grated on box grater.
- 1/2 cup (120ml) heavy cream, plus 2 Tbsp for brushing
- 1 large egg, cold
- 1/2 cup (100g) packed light or dark brown sugar
- 1 teaspoon pure vanilla extract
- 1 heaping cup (125g) peeled and chopped apple\*
- 1/2 cup caramel backing chips

## Ingredients-Glaze

- 1 cup powdered sugar, sifted
- 2 T Apple Cider—more or less depending on consistency
- 1/2 t vanilla extra

## Instructions

Whisk flour, baking powder, cinnamon, and salt together in a large bowl.

Add frozen butter to the flour mixture and combine with a pastry cutter, two forks, or your fingers until the mixture comes together in pea-sized crumbs.

Whisk 1/2 cup heavy cream, the egg, brown sugar, and vanilla extract together in a small bowl. Drizzle over the flour mixture, add the apples and caramel chips, then mix together until everything appears moistened.

Lightly dust a work surface with flour. Pour the dough mixture on top and, with floured hands, work dough into a ball as best you can. Dough will be sticky. If it's too sticky, add a little more flour. If it seems too dry, add 1 more Tablespoon of heavy cream. Press into an 8-inch disc and, with a sharp knife or bench scraper, cut into 8 wedges.



Brush scones with remaining heavy cream.

Refrigerate the shaped scones for at least 15 minutes and up to 1 day.

Meanwhile, preheat the oven to 400°F (204°C).

Line a large baking sheet with parchment paper or a silicone baking mat. After refrigerating, arrange the scones 2–3 inches apart on the prepared baking sheet(s).

Bake for 22–25 minutes or until golden brown around the edges and lightly browned on top. Remove from the oven and cool for a few minutes before topping with glaze.

Glaze—mix all ingredients together until you get a smooth consistency. Spread on the scones.