



Cinnamon Crunch Scones

Yield = 8 Scones

2 cups	284 grams	Unbleached All Purpose Flour
1 tbsp.	14 grams	Baking Powder
3 tbsp.	43 grams	Dark Brown Sugar
1/2 tsp.	2 grams	Salt
1¼ tsp.	2 grams	Ground Cinnamon
5 Tbsp.	71 grams	Unsalted Butter - Frozen
1 Cup + 2 Tbsp.	198 grams	Cinnamon Chips
2 tsp.	9 grams	Vanilla Extract
1 cup	227 grams	Heavy Cream (whipping cream)

You also will want to apply about 1 tablespoon of melted butter to the tops of the scones and then a dust them with a mixture of cinnamon and sugar before baking. The more cinnamon & sugar you use the more crunch you get.

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1. Preheat oven to 425 degrees Fahrenheit with oven rack in the middle of the oven.
 2. Mix flour, baking powder, dark brown sugar, salt, and ground cinnamon into a chilled bowl. Using a pastry blender quickly cut in the frozen butter until mixture resembles coarse meal.
 3. Add the cinnamon chips to the bowl and stir with a spoon or rubber spatula to disperse the chips.
 4. Add in the heavy cream and vanilla extract to the bowl and using a rubber spatula, mix until liquids are incorporated and the dough forms a ball.
 5. Transfer the dough and any loose pieces to a silicone mat and using your hands and a bowl scraper form a round disk that is about 6 inches in diameter.
 6. Using the bowl scraper cut the disk into 8 equal size wedges (slice the disk the way you would cut a pie).



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7. Transfer the wedges to a parchment paper lined cookie sheet. Brush on a light coating of melted butter to the tops of the scones and dust with a mixture of cinnamon and sugar. Bake for 15 to 18 minutes. The tops should be at least a golden brown, and internal temperature should be about 200 degrees.
8. Cool the scones on a wire rack for about 10 minutes before serving.