



CARAMEL APPLE CINNAMON SCONES

Ingredients

- 2 cups flour
 - 1 1/2 tsp. baking powder
 - 1 tsp. cinnamon
 - 1/2 tsp. salt
 - 1/2 cup unsalted butter, (cold)
 - 1/2 cup heavy cream
 - 1 large egg
 - 1/2 cup packed light brown sugar
 - 1 tsp. vanilla
 - 1 1/2 cup peeled and chopped apple
 - 1/2 cup caramel sauce
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Instructions

1. Preheat oven to 400 degrees. Whisk flour, baking powder, cinnamon and salt together in a large bowl. Grate frozen butter using a box grater. Add to the flour mixture & combine with a pastry cutter.
2. Whisk cream, egg, brown sugar & vanilla in a small bowl. Drizzle over flour mixture, add apples, then mix together until everything appears moistened.
3. Pour onto counter and, with floured hands, work dough into a 8" disc. Cut into 8 wedges. Brush wedges with a little heavy cream, then sprinkle with coarse sugar.
4. Place scones on lined baking sheet and refrigerate for at least 15 minutes. Bake 18-20 minutes or until golden brown.
5. Cool slightly before topping with caramel.