



INGREDIENTS

Utensils needed:

- Hand Grater (for apples)
- Food Processor
- Microwave safe bowl
- Sheet Pan
- Parchment Paper
- Pizza cutter (if you have one)

Scone Ingredients

- 1 apple of choice
- 1 3/4 tsp of cinnamon
- 1/4 cup sugar
- 1/2 tsp kosher salt
- 1 egg slightly beaten
- 2 tbsp sugar
- 2 cups flour (extra to dust surface)
- 1 tbsp baking powder
- 4 tbsp butter (cold and cubed)
- 2/3 cup heavy cream

Cream Drizzle Ingredients

- 1 cup confectioner sugar (additional for dusting)
- 1 tbsp vanilla
- 2 tbsp milk
- 1/4 tsp all spice (optional)

Baking Steps

- Preheat oven to 400 degrees

APPLE CREAM SCONES

DIRECTIONS

Peel, core and shred the apple (using a hand box grater). In a small bowl, mix the apple, 2 tbsp of sugar and 1 tbsp of cinnamon. Set aside.

Using a food processor, mix the flour, 1/4 of sugar baking powder and 1/2 tbsp of cinnamon, salt and butter. Pulse until you achieve consistency that resembles coarse corn meal. Transfer to a large mixing bowl.

Add the apple mixture, its liquid, heavy cream, egg and vanilla to the dry scone ingredients. Mix the dough gently by hand (of using a spatula) until the dough comes together evenly. Do not over mix the dough. It should be sticky.

Flour a surface generously (where you will cut the dough) in preparation as the cutting surface for the scone.

Take the dough out of the bowl, and form into a ball. Once that's done, flatten into a 1 inch disk (I make mine into a rectangle).

Cut into 8 equal (as best as possible) triangles (I use a pizza cutter)

Transfer cut scones into parchment paper lined sheet pan. Bake for 15 minutes

While the scones are baking, prepare the cream drizzle by heating:

1 cup of confectioner sugar,

1 tbsp vanilla

2 tbsp milk

1/4 tsp all spice (optional)

25 seconds in the microwave and whisk until smooth

Once the scones are baked, set aside to cool on a cooling rack. Once cooled, take the cream drizzle and spread over the scones as preferred.

Dust with additional confectioner sugar as preferred.