

Cinnamon scones – Diane Rhoda & Pastor Carol

3 1/4 cups flour
1/2 cup sugar
1 Tbsp plus 1 tsp baking powder
1/4 tsp salt
1 tsp cinnamon
10 oz bag Hershey cinnamon chips
2 cups cold whipping cream

Preheat oven to 350. Line 2 baking sheets with parchment paper or grease them.
Stir together flour, sugar, baking powder, salt and cinnamon. Add cinnamon chips.
Stir whipping cream into flour mixture stirring just until moistened. Turn dough out onto lightly floured surface. Knead gently until soft dough forms about 1- 2 minutes. Divide dough into 4 equal balls. Flatten each ball into a 6 in circle, cut each circle into 6 triangles.
Transfer to baking sheets. Sprinkle with granulated sugar. Bake for 15-17 minutes. Don't over-bake or they will be dry.

For gluten free scones use all purpose gf flour but use 1/4 cup less flour (use 3 cups instead of 3 1/4)