

Cinnamon Chip Scones

yield: 12 scones

Ingredients:

4 cups all-purpose flour
1/2 cup granulated sugar
2 tablespoons baking powder
1 teaspoon Kosher salt
3/4 pound (3 sticks) unsalted butter, diced
4 extra-large eggs
1 cup heavy cream
2 cups cinnamon chips
egg wash and turbinado sugar for baking

Directions:

Preheat oven to 400 degrees. Line two baking sheets with parchment paper.

In the bowl of an electric mixer fitted with the paddle attachment, mix the flour, sugar, baking powder, and salt.

Add the cold butter and mix at the lowest speed until the butter is the size of peas.

Crack the eggs into a 2 cup glass measuring cup, and beat with a fork until combined. Add the cream to the eggs, and stir to combine.

With the mixer on low speed, slowly pour in the egg and cream mixture into the flour and butter mixture. Mix just until blended. The dough will look lumpy. Add the cinnamon chips and briefly mix to stir them in.

Dump the dough onto a well-floured surface and shape it into a very thick rectangle. You should be able to see chunks of butter in the dough, and your hands are going to get quite messy. Use flour to keep the dough from sticking to you and the board. Cut the rectangle into twelve squares. Place the scones on the prepared baking sheets.

Brush the tops of the scones with egg wash, sprinkle with turbinado sugar, and bake for 20-25 minutes until the tops are brown and the insides are fully baked.