

Cinnamon Sugar Scones

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Recipe adapted from: Flavors by four

Here's what you need:

2 cups flour
1 cup oatmeal, uncooked, I used the 5 minutes variety
1 Tbs. Baking Powder
1/4 tsp. kosher salt
8 Tbs. butter, unsalted, cold and cut into cubes
1/2 cup sugar
1 tsp. vanilla extract
1 large egg, beaten
3/4 cup whole milk

For the swirl

2 Tbs. sugar
1 Tbs. cinnamon

Glaze

1/2 cup powdered sugar
1/2 tsp. vanilla extract
1 - 3 tsp. whole milk

Preheat oven to 425 degrees. Line a baking sheet with parchment and set aside.

In a bowl, combine the flour, oatmeal, baking powder, salt, and sugar. Stir to combine.

Using a pastry blender or two knives, cut in the butter cubes into the flour mixture until it resembles coarse crumbles.

In a bowl or measuring cup combine the milk, egg, and vanilla until mixed, then pour into the dry ingredients and mix with a wooden spoon or spatula until just combined. Batter will be thick.

In a small bowl mix the 2 Tbs. sugar with 1 Tbs. cinnamon and pour on top of the scone mixture.

Swirl in the cinnamon sugar mixture. You just want to evenly distribute it without over mixing.

Drop mixture by using two large spoons or an ice cream scoop if you want large scones. If you want smaller scones use less dough per scoop. Mine made 7 but could have easily made 10 - 12. I made them very large.

Bake for 11 - 13 minutes. They will be lightly browned and firm to the touch. Do not over bake.

Let cool a couple of minutes on the baking sheet then remove to cooling rack to cool completely. (I missed this step and left them on the baking sheet)

While the scones are cooling make the glaze. In a bowl mix the powdered sugar, vanilla, and 1 - 2 tsp. milk. You can add more milk a teaspoon at a time until you get the consistency you like. I only used half the original recipe for the glaze and it was plenty. You can of course, double the glaze if you need more.

Once the scones are cool, drizzle the glaze with a whisk or fork by going back and forth across the scone with the glaze, holding the whisk or fork about 2-3 inches above the scone.

Make sure you have a piece of parchment under the scones or under the cooling rack, depending on where they are when you are glazing them.

These are a delicious way to start the day. Give them a try and I guarantee you won't regret it :)

Serves 7 - 12 depending on size