

## Amazing Cinnamon Chip Scones

Prep time: 25 mins    Total Time: 36 mins    Yield: 12 scones

### Ingredients:

- 3 ¼ cups all-purpose flour
- ⅓ cup sugar
- 2 ½ teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- ¾ cup cold butter
- 1 cup buttermilk
- 1 cup cinnamon chips

### Directions:

1. Combine the flour, sugar, baking powder, baking soda, and salt in a large bowl.
2. Cut in the cold butter with a pastry blender until it resembles coarse crumbs.
3. Stir in buttermilk until moistened.
4. Fold in cinnamon chips.
5. Knead gently on a floured surface 10-12 times or until dough is no longer sticky.
6. Form dough into circle using circular pan.
7. Turn out onto surface and cut into 10 wedges.
8. Bake at 425 degrees for 11-13 minutes or until lightly browned.

## Cinnamon Chips

Prep Time: 5 mins    Total Time: 35 mins    Yield: 2 cups

### Ingredients:

- ¾ cup granulated sugar
- 3 tablespoons ground cinnamon
- 2 tablespoons vegetable shortening
- 2 tablespoons light corn syrup
- ¼ teaspoon vanilla extract

### Directions:

1. Preheat oven to 200 F. Place a sheet of parchment paper on a cookie sheet and spray liberally with cooking spray. Set aside.
2. In a medium size bowl, combine the granulated sugar, ground cinnamon, shortening, light corn syrup, and vanilla extract. Mix with fork until the mixture is uniform and crumbly.
3. Spread on parchment lined baking sheet, flattening with your hands and shaping into a rough square about ¼ inch thick.

4. Bake until mixture is melted and somewhat bubbly, about 30 minutes.
5. Cool completely, then cut into small pieces. Makes approximately 2 cups.