



Cinnamon Apple Scones

Makes 12 small scones

Ingredients

- 2 $\frac{3}{4}$ cups (326 grams) unbleached all-purpose flour
- $\frac{1}{3}$ cup (67 grams) granulated sugar
- $\frac{1}{2}$ cup fine sea salt
- 1 Tbsp baking powder, sift after measuring
- 1 tsp ground cinnamon
- 1 stick salted butter, cold and cut into small pieces
- $\frac{1}{2}$ large apple, unpeeled and cored and cut into $\frac{1}{2}$ inch pieces (I used a Pink Lady apple)
- $\frac{1}{2}$ cup cinnamon sweet bits (order from King Arthur and tell them Queen Marilyn sent you)
- 2 large eggs
- 1 tsp pure vanilla extract
- $\frac{1}{2}$ cup unsweetened applesauce. (I didn't have this so I boiled my other half apple, peeled and chopped, added some water and mashed it to make my own.)

Topping Ingredients

- 3 Tbsp raw coarse sugar
- $\frac{1}{2}$ tsp ground cinnamon
- 1 Tbsp milk to brush the scones

Instructions

Line a cookie sheet with a piece of parchment to fit.

In a large mixing bowl, combine the flour, sugar, salt, baking powder, and one teaspoon cinnamon and whisk to combine.

With a pastry blender or fork, add the butter until crumbly. It doesn't have to be perfectly even.

Stir in the chopped apple and cinnamon sweet bits. Add the egg/vanilla/applesauce mixture and stir to combine.

Divide the dough in half and pat each half into a 5 ½ inch circle of even thickness. I use my silicone mat and transfer the raw dough onto the cookie sheet. Repeat with the other half. Brush both circles with milk, then sprinkle the sugar topping (the three tablespoons raw coarse sugar and half teaspoon ground cinnamon, combined) evenly on each circle. With a cold knife, cut the circles into six even triangles and space the triangles out on the parchment so they can spread. Place the parchment-lined sheet into the freezer for a half-hour, uncovered.

15 minutes after the scones go into the freezer, preheat the oven to 425 degrees with the shelf mid oven. Once the oven is preheated (mine takes about 15 minutes to reach temperature), take the scones from the freezer and place them along with the parchment and cookie sheet into the oven and bake 18 minutes until golden brown and cooked through.

Let them cool on the cookie sheet for about 10 minutes and then eat them warm with butter or whipped cream cheese.

Leftover scones can be cooled and wrapped in plastic or sealed Tupperware at room temperature for up to four days. To reheat, remove the plastic wrap and tent with foil; heat at 300 degrees for seven minutes.

PS: When COVID is over, I plan to take a weekend class at King Arthur near Seattle. Who is in??