

Scott's Delicious Apple Pie Scones

INGREDIENTS:

2-1/4 cups all-purpose flour

1 tbsp. baking powder

1/2 tsp. salt

1 tsp. ground cinnamon

1/4 tsp. ground nutmeg

1/4 tsp. ground cardamom

1/8 tsp. ground cloves

1/4 cup granulated sugar

1/4 cup light brown sugar

1/2 cup unsalted butter, cold and cut into pieces

1/2 cup milk, or half and half

1 cup finely chopped apple, peeled

For the glaze:

1-1/2 cups powdered sugar

1/4 cup milk, or half and half, or cream

1/2 tsp. vanilla extract

1/2 tsp. ground cinnamon

1/4 tsp. ground nutmeg for sprinkling on top, optional

DIRECTIONS:

Preheat oven to 375°F and line a baking sheet with parchment paper.

Add the flour, baking powder, salt, spices, sugars, and butter to the bowl of a food processor and pulse together until the butter is broken up and only small pieces remain. The mixture will look crumbly. Slowly add in the milk and pulse until the dough comes together. Remove the dough from the food processor and fold in the apples by hand.

Gently roll out the dough on a lightly floured surface until it is about 1-inch thick. Using a 3-inch biscuit cutter, cut out six scones. Place the scones on the prepared baking sheet and bake for about 20 minutes until they rise and turn slightly golden on top. Remove from the oven and allow the scones to cool before glazing.

Glaze: To make the glaze, whisk the powdered sugar, milk, and vanilla extract together until smooth. Gently dip the scones into the glaze, turn them over onto a rack, and let the glaze harden.

Mix cinnamon and nutmeg in a small cup and sprinkle a little on top of the glazed scones if you like.

NOTES:

Scone dough is not like bread dough—the less you work it, the better. After you add the liquid, blend it just until it comes together. When you turn it out onto a lightly floured board, you can bring it together with your hands. Do not overwork the dough.