

# Apple Cinnamon Scones

## with Rooibos Caramel Glaze

These cozy scones are filled with chunks of apple and warm cinnamon, topped with a sweet rooibos caramel glaze.

2 C all-purpose flour	1/2 C unsalted butter, cold and cubed
1/4 C granulated sugar	1/2 C heavy cream
1 T baking powder	1 egg
1/2 t salt	1 t vanilla extract
1 t ground cinnamon	1 C apple, peeled and diced

### **CARAMEL ROOIBOS GLAZE:**

1 C confectioners' sugar	cooled
2 T Rooibos Caramel tea, brewed and	1 t caramel sauce

### **PREPARE SCONES:**

Preheat your oven to 400°F. In a large bowl, whisk together the flour, sugar, baking powder, salt, and cinnamon. Cut in the cold butter until the mixture resembles coarse crumbs. In a separate bowl, whisk together the heavy cream, egg, and vanilla extract. Add the wet ingredients to the dry ingredients and mix until just combined. Fold in the diced apple.

Turn the dough out onto a lightly floured surface and shape into a circle about 1 inch thick. Cut into 8 wedges and place on a baking sheet lined with parchment paper. Bake for 15-18 minutes, or until golden brown. Let cool on a wire rack.

### **PREPARE CARAMEL ROOIBOS GLAZE:**

In a small bowl, whisk together the confectioners' sugar, brewed Rooibos Caramel tea, and caramel sauce until smooth. Drizzle over the cooled scones.