

Tracy's Apple and Cinnamon Scones

2.5 Cups flour
1 Tbsp baking powder
½ tsp baking soda
½ tsp salt
½ Cup cold butter cubed
½ Cup sugar
1 Cup milk Or half n Half
2 tbsp Brown Sugar
2 Tsp Cinnamon
1 Cup finely dice Granny Smith Apple
1 egg beaten
2 tsp milk

For the Drizzle

½ Cup powdered sugar
1 tsp Cinnamon
2 tbsp. Water

Instructions

1. Preheat oven to 400 degrees
2. Place flour, baking soda, baking powder, salt and butter in a food processor and pulse until it resembles coarse crumbs. Alternatively, you can cut the butter into the dry ingredients with a pastry blender.
3. Dump the mixture into a large bowl.
4. Toss The Apples with the 2tbsp Of Brown Sugar and 1 tsp of Cinnamon let rest 5 mins



5. Add the sugar to the dry ingredients, then stir the remaining 1 tsp of Cinnamon
6. Make a well in the center and add the milk, stir just until combined, then fold in the Apples.
7. Turn out onto a floured surface or large sheet of parchment paper.
8. Press out into a 9 inch circle, then cut into 8 wedges with a sharp knife or pastry blender. Place wedges on a parchment lined baking sheet with 1 inch room between them.9.

Mix egg and 2 tsp of milk and brush over scones.

10. Place in the oven and bake 20 minutes or until golden brown.
11. Remove from the oven to a cooling rack.
12. Allow to cool about 10 minutes. Then mix the powdered sugar and Water and Cinnamon. Drizzle over the scones and serve.