**SCONES**

3 cups Flour ¾ cup Firm Butter(cold)

1/3 cup Sugar 1 cup Buttermilk

2 ½ tsp. Baking Powder ¾ cup Cinnamon Chips

¾ tsp. Salt Cinnamon/Sugar mixture

½ tsp. Baking Soda

In large bowl, stir together the flour, sugar, baking soda, and salt. Cut butter into the dry ingredients until it resembles coarse corn meal, with pastry blender. Stir in the cinnamon chips. Make a well in the middle of the mixture and add buttermilk all at once. Stir the mixture with a fork until dough pulls away from the side of the bowl. Gather dough into a ball with your hands, turn out onto a lightly floured board. Roll out into a rectangle approximately 14” by 8” or ½” thick. Cut dough into 1/4’s lengthwise, then cut into ¼’s widthwise. Cut each small rectangle in ½ on the diagonal, to make triangles. Place on cookie sheet about 1 ½ inches apart and sprinkle with sugar/cinnamon mixture.

**Bake 425 degrees for 10 ½ minutes or lightly browned.**

Serve warm with whipped Heavy Cream and fruit preserves.