SNICKERDOODLE SCONES

By: Simply Creative Chef Rob Scott

Ingredients: Yields 8 servings

2 cups all-purpose flour
1/3 cup granulated sugar
1 teaspoon cream of tartar
½ teaspoon baking soda
1/8 teaspoon ground cinnamon
¼ teaspoon salt
½ cup unsalted butter, very cold and cut into 8 pieces
½ cup heavy cream
½ teaspoon vanilla extract
Topping:
2 tablespoons granulated sugar
1 ½ teaspoons ground cinnamon
2 tablespoons heavy cream

Directions:

- Preheat the oven to 375 degrees F
- Line a baking sheet with parchment paper and set aside
- Combine the flour, sugar, cream of tartar, baking soda, ground cinnamon, and salt in the basin of a food processor
- Scatter butter pieces over the top of the dry ingredients and pulse until butter is cut into the mixture (pebbly pieces of butter will likely remain, and the mixture should resemble coarse crumbs)
- Combine heavy cream and vanilla in measuring cup and pour evenly over the dough
- Pulse again until dough is just beginning to cling together (do not overmix)
- Transfer dough to a clean, lightly floured surface and if it is crumbly work until dough is clinging together
- Combine dough working with it until combined, about 10 seconds
- Form the dough into a 6 inch disk approximately 1 inch tall
- Use a sharp knife and press straight down to cut the dough into 8 even wedges
- Transfer to prepared baking sheet, spacing scones about 2 inches apart
- Topping: in a small dish, whisk together sugar and cinnamon and set aside
- Use a pastry brush to brush the surface of each scone lightly with heavy cream
- Sprinkle lightly with prepared cinnamon/sugar mixture
- Transfer to preheated oven and bake for 14-15 minutes or until the edges are just beginning to turn a light golden brown
- Remove from oven and allow to cool on baking sheet