



SCONES

COFFEE BUTTERCOTCH SCONES

by The Tattered Pew

Ingredients

- 2 cups of all purpose flour
- 2 Tbs. sugar
- 3 tsp. baking powder
- 1/2 tsp. salt
- 1/2 tsp. baking soda
- 8 Tbs. of cold butter
- 3/4 cups of light cream or half and half
- 2 single serve instant coffee packets
- 1 Cup of butterscotch chips

PREPARATION: 15 MIN

COOKING: 12-15 MIN @425

READY IN: 30 MIN

Directions

1. First, heat up your light cream until warm, not hot. Then infuse the 2 instant coffee packets into the warm cream. Once mixed set aside in the refrigerator to cool. Next, sift together all of the dry ingredients. Cut in the butter until it looks like coarse crumbles. (A pastry blender is the best tool for this)

2. Add butterscotch chips and then add your cooled coffee. Next stir just until moistened. Turn out onto a floured surface and knead lightly about 6 times. If your dough is sticky add flour to your hands. Divide dough into two balls. Press each ball into an 8 inch round circle.

3. Cut your 8 inch circle into 8 pieces. Transfer them onto a non-stick baking sheet and make sure the dough is not touching at all. Finally brush the tops with milk and decorative sugar right before baking. Bake for 12-15 minutes at 425 degrees.

Note: you can refrigerate overnight or freeze, thaw and bake. Enjoy with warm tea or coffee!