



Cinnamon Chip Scones

2 Cups Flour
2 Teaspoon Baking Powder
½ Teaspoon Baking Soda
½ Teaspoon Salt
2 Tablespoon Sugar

½ Cup Butter
1 Cup Cinnamon Baking Chips
1 Egg separated
1 Teaspoon Vanilla
¾ Cup Buttermilk
Cinnamon Sugar

Preheat Oven 375 degrees

- 1. Combine flour, baking powder, baking soda, salt and sugar in mixing bowl.**
- 2. Cut in Butter**
- 3. Stir in Cinnamon Chips**
- 4. In separate bowl, combine egg yolk, vanilla and buttermilk. Add to dry ingredients, mixing by hand completely.**
- 5. On a floured surface roll out dough by hand into ½ inch thickness**
- 6. Cut into scones with 3 inch cookie cutter and place on ungreased cookie sheet.**
- 7. Brush egg white over scones and sprinkle cinnamon sugar over scones.**
- 8. Bake 18-22 min.**
- 9. Cool scones a couple minutes before serving.**

Makes 10 – 12 scones