



cinnamon coffee scones

In many ways, these Cinnamon Coffee Scones are the perfect baked good. Not only are they delicious (each bite is a perfect one of the cinnamon, coffee and brown sugar filling mingled with the moist and buttery scone), but they are also extremely easy to make. While the thought of baking scones conjured up British perfectionism, these are in fact the most forgiving pastry, ideal for both beginner bakers and a steaming cup of tea.

MAKES: 8 SCONES

ingredients

Cinnamon-Coffee Filling

¼ cup brown sugar
2 tbsp flour
1 tsp finely ground coffee
½ tsp ground cinnamon
2 tbsp cold butter, cut into small pieces

Scones

2½ cups flour
½ cup sugar
2 tsp baking powder
½ tsp baking soda
½ tsp kosher salt
½ cup cold butter, cut into 1-inch pieces
1 cup vanilla yogurt
1 egg
2 tsp vanilla extract

Egg Wash

1 egg white, lightly whisked
2 tsp sugar

Glaze

1¼ cups icing sugar
3 tbsp strong brewed coffee, cooled

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directions

1. For the cinnamon-coffee filling, combine brown sugar, flour, coffee and cinnamon in a medium bowl stir to combine. Add butter, incorporate until coarse crumbs and set aside.
2. For the scones, preheat oven to 375°F. Line a baking sheet with parchment paper. In a large bowl, combine flour, sugar, baking powder, baking soda and salt. Cut in butter with your fingers until pea size crumbs. In a small bowl, whisk yogurt, egg and vanilla extract. Add to flour mixture and stir with a wooden spoon until moistened. Dump onto a lightly floured surface and knead 5 to 6 times. Divide dough in half, and pat each half into an 8-inch circle. Sprinkle cinnamon-coffee filling over one circle and place remaining dough circle over top. Pinch edges gently together. Cut into 8 wedges and place each wedge on prepared baking sheet. Brush wedges with egg white and sprinkle with sugar. Bake for 20-25 minutes, until tops are golden.
3. For the glaze, whisk together icing sugar and coffee in a small bowl. Drizzle over cooled scones.

“Do Lipton employees take coffee breaks?”

— STEVEN WRIGHT



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