



Layered Apple Scones

Rich cream scones reach another level of delicious when embellished with cinnamon sweet bits, filled with tangy apple butter and drizzled with boiled cider glaze.

Dough

1 box Vanilla Cream Scone Mix
½ teaspoon salt
¾ cup (105g) Cinnamon Sweet Bits
2 large eggs
1 cup (227g) heavy cream

Filling

1 cup (280g) Blake Hill Apple Butter

Glaze

1 tablespoon Boiled Cider
3 to 4 tablespoons (43g to 57g) heavy cream
1 ½ cups (170g) confectioners' sugar, sifted

Preheat the oven to 375°F. Grease the wells of a standard scone pan.

For the dough: In a medium bowl stir together the scone mix, salt, and cinnamon sweet bits. In a separate container whisk together the eggs and cream and add all at once to the dry ingredients. Stir until the dough is evenly combined, with no dry patches.

Scoop 2 tablespoons of dough into each well of the pan, and spread it out to cover the bottom with wet fingers. Spread 2 tablespoons of apple butter over the dough in each well. Scoop the remaining dough on top, again spreading to cover the filling.

Bake the scones for 30 to 32 minutes. Remove pan from the oven and cool for 20 minutes before turning out scones onto a rack to finish cooling.

For the glaze: Combine the ingredients until smooth, adjusting with more cream as needed, and drizzle over the scones.

Yield: 8 filled scones.



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