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Apple Cinnamon Scones

Prep Time: 20 min. Servings: 12 scones

Here's What You Need:

For Scones:

2 cups all-purpose flour or wheat flour
½ cup white sugar
1 tsp cinnamon
2 tsp baking powder
½ tsp baking soda
½ tsp salt
1 stick butter-chilled
1 apple-peeled, cored, and diced
½ cup heavy cream

For Topping:

2 Tbsp. milk
2 Tbsp. white sugar
½ tsp ground cinnamon

Here's How You Do It:

In a large bowl, combine flour, sugar, cinnamon, baking powder, baking soda, and salt. Cut in butter until the flour mixture is crumbly. Add diced apple and heavy cream; mix with rubber spatula at first, then combine with hand to form soft dough. Turn dough out onto a lightly-floured surface. Knead gently 8-10 times. Pat into two 6-inch circles. Place on greased baking sheet. Brush tops with milk, and sprinkle with sugar and cinnamon. Score each into 6 pie-shaped wedges. Bake at 425 degrees for 15 minutes, or until brown and risen. Serve warm with apple butter.

Apple Butter

Prep Time: One hour plus 12 hours cooking time Servings: 32

Here's What You Need:

5½ pounds granny smith apples; peeled, cored, and finely chopped
4 cups granulated sugar
2 teaspoons ground cinnamon
¼ teaspoon ground cloves
¼ teaspoon nutmeg
¼ teaspoon salt

Here's How You Do It:

Place apples in crock-pot and turn on high heat. In separate bowl, combine sugar, cinnamon, cloves, nutmeg, and salt. Pour dry mixture over apples and mix well to coat. Cover and cook at high setting for 1 hour. Reduce heat to low, and continue cooking for approximately 10 hours, stirring occasionally until mixture is dark brown and thickened. Remove cover and cook on low setting for 1 more hour. Stir with whisk for smoother texture if desired. Apple butter can be stored in covered containers in the refrigerator or freezer.