

A Recipe From *tikkido*

Apple Scones

<https://tikkido.com/blog/apple-scones-recipe>

Apple Scones Ingredients:

- 4 cups all purpose flour
- 3/4 cup sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/4 teaspoon cream of tartar
- 1 teaspoon salt
- 1 1/2 teaspoons cinnamon
- 1 cup (2 sticks) butter, cold
- 1 egg, beaten
- 1 cup plain yogurt or sour cream
- 1 teaspoon vanilla
- 2 cups finely chopped apple

Instructions:

1. Preheat oven to 350 degrees Fahrenheit.
2. Combine dry ingredients in a large bowl.
3. Cut cold butter into the dry ingredients until the butter is about pea-sized.
4. Add liquid ingredients and mix to combine.
5. Near the end, as the dough is coming together, add the apple chunks and mix until the dough sticks together.
6. Divide dough in half. Press each half into an 8" diameter disk. Cut each disk into 8 wedges.
7. Bake on a parchment lined baking sheet for about 15 minutes, until the scones begin to turn lightly golden on top.

