

Butterscotch Scones

written by The Recipe Exchange | August 15, 2017

Ingredients

2 cups all-purpose flour
1/3 cup packed brown sugar
1 tablespoon baking powder
1/2 teaspoon salt
1/2 cup chilled, unsalted butter, diced
1 cup butterscotch chips (or any preferred chips)
1/2 cup milk
1 egg

Directions

Preheat oven to 400 degrees F.

Combine together flour, sugar, baking powder, and salt in medium bowl. Add butter; using fingertips, rub to form coarse meal.

In separate bowl, whisk milk and egg. Gradually add to flour mixture. Toss or knead to thoroughly moisten and form clumpy dough. (Add more milk if too dry.)

Mix in chips. Drop dough by 1/4 cupfuls onto nonstick or lightly greased baking sheet at least 1 inch apart. (I usually use aluminum foil instead.)

Bake about 20 minutes, or until golden brown.