

# Cinnamon Chip Scones

written by The Recipe Exchange | August 15, 2017

## **Ingredients**

3 1/4 cups flour  
1/3 cup sugar  
2 1/2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1/2 teaspoon cinnamon  
1/4 teaspoon nutmeg  
3/4 cups cold butter  
1 cup buttermilk  
1 teaspoon vanilla  
3/4 cup cinnamon chips

## **Directions**

Preheat oven to 425.

In large bowl combine dry ingredients. Cut in butter until it forms coarse crumbs. Stir in buttermilk and vanilla. Fold in cinnamon chips. Turn onto a lightly floured surface and knead gently.

Divide in half and pat into 7 inch round circles. Brush with melted butter and sprinkle with coarse sugar. Cut each circle into 6 or 8 wedges.

Bake at 425 for 13-15 minutes.