

## CINNAMON CHIP SCONES WITH MAPLE CREAM CHEESE DRIZZLE

### INGREDIENTS

For the scones

1/2 cup sour cream  
1 teaspoons pure vanilla extract  
1/2 teaspoon baking soda  
2 cups all-purpose flour  
3/4 cup white sugar  
1 teaspoons baking powder  
1 teaspoons cinnamon  
1/4 teaspoon cream of tartar  
1/2 teaspoon salt  
1/2 cup butter; very cold cut into pieces  
1 eggs  
1 cup mini cinnamon chips

For the Cream Cheese Drizzle

4 ounces package cream cheese, softened to room temperature  
1 tablespoon butter, softened to room temperature  
2 cups confectioners' sugar  
1/2 teaspoon maple extract  
2 tablespoons maple syrup

### DIRECTIONS

Preheat oven to 350F. Prepare cookie sheets with silpat or parchment paper.

In a small bowl, blend the sour cream, vanilla and baking soda, and set aside. In the bowl of your food processor, place the flour, sugar, baking powder, cinnamon, cream of tartar, and salt. Pulse a few times to incorporate. Add in the butter and pulse until butter is in pea-sized pieces. Add in the sour cream mixture and eggs into the flour mixture and pulse until just moistened. Remove scone dough from the food processor and into a bowl, fold in cinnamon chips.

Turn dough out onto a lightly floured surface, and knead briefly. Roll or pat dough into a 3/4 inch thick round. Cut into 12 wedges, and place them 2 inches apart on the prepared baking sheets. Bake 15-18 minutes in the preheated oven, until golden brown. Let cool on wire racks.

While the scones are cooling, make the glaze. Mix the cream cheese with the butter, confectioners' sugar, maple extract, and maple syrup in a bowl. Drizzle over cooled scones in any fashion you choose, I used a pastry bag with a small tip, but you can also just use a spoon.