



## The William Miller House Bed and Breakfast

Richmond, Virginia 23220

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[www.WilliamMillerHouse.com](http://www.WilliamMillerHouse.com)

### Cinnamon Scones

*Special equipment: None*

#### Ingredients

2 1/2 cups all purpose flour	1/2 cup Hershey's Cinnamon Chips
1 tablespoon baking powder	(optional)
1/2 teaspoon salt	
8 tablespoons unsalted butter - cold	
1/4 cup granulated sugar	
2/3 cup milk	

Adjust oven rack to lower middle position and preheat oven to 425 degrees F. Put flour, baking powder and salt into a large bowl; stir to mix well.

Add butter and cut in with a pastry blender or rub in with your fingers, until mixture looks like fine granules. Add sugar; toss to mix.

Add milk and stir with a fork until soft dough forms. Add cinnamon chips. Form dough into a ball, put onto a lightly floured board, and give 10 to 12 kneads. To make triangular scones, cut dough in half. Knead each half lightly into a ball and turn smooth side up. Pat or roll into a 6-inch circle. Cut each circle into 6-8 wedges. Place wedges on an ungreased cookie sheet -- slightly apart for crisp sides, touching for soft sides.

Bake about 12-minutes, or until medium brown on top. Cool before serving.