

CHAI SPICED SCONES

Yield: 14 scones

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Scones

- 3 cups flour
- 1 Tbsp. baking powder
- 1 tsp salt
- 3/4 tsp cinnamon
- 3/4 tsp ginger
- 1/4 tsp cardamom
- 1/4 tsp cloves
- 1/4 tsp nutmeg
- 1/4 cup sugar
- 1/2 cup light brown sugar
- 1/2 tsp vanilla extract
- 1 1/3 to 1 1/2 cups cold heavy cream

Glaze

- 1 Tbsp unsalted butter, melted
- 2/3 cup powdered sugar, sifted
- 1/8 tsp salt
- 1/8 tsp cinnamon
- 1 Tbsp milk
- 1 tsp vanilla extract

INSTRUCTIONS

1. Preheat oven to 425°F
2. For the scones, line two rimmed baking sheets with silicone mats or parchment paper.
3. Whisk together flour, baking powder, salt, cinnamon, ginger, cardamom, cloves, nutmeg, and sugars in a medium bowl.
4. Combine vanilla extract with 1 1/3 cups heavy cream; drizzle cream over flour mixture and fold in just until flour is incorporated and a shaggy dough forms - if needed, add 2 more tablespoons cream.
5. Divide dough in half and turn out on a lightly floured board. Use lightly floured hands to pat each half into a 6-inch circle. Place the two circles of dough on prepared baking sheets and cut each circle into 7 wedges. Pull the wedges slightly apart, leaving an inch between them.
6. Bake for 16 to 17 minutes, rotating baking sheets halfway through, until tops are set, edges are beginning to turn golden, and a toothpick inserted in the center comes out clean.
7. Cool scones for 5 minutes on baking sheet before removing to a wire rack to cool.
8. For the glaze, whisk together melted butter, powdered sugar, salt, cinnamon, milk, and vanilla in a small bowl. Drizzle glaze over scones and let set before serving.