

Toffee-Butterscotch Scones

Yield: 8 to 10 scones

This is by far the best scone recipe I've ever tried! I gave a few to my neighbor after he mowed my lawn and he told me these were the best scones he's ever had, so I have proof. And they're a snap to make! Substitute with whatever mix-ins you like, or cut these in half and serve strawberry shortcake-style. These are quite sweet, so try to stick to the smaller size (or don't). You can add slightly more cream to these and make them in more of a drop fashion, as the original recipe calls for; just use a cookie scoop to portion the dough.

2 cups all-purpose flour
1 tablespoon baking powder
3/4 teaspoon salt
1/3 cup light brown sugar, packed
1/2 cup unsalted butter, diced and kept chilled
1/4 cup toffee bits
2/3 cup butterscotch chips
1/2 cup heavy cream, chilled (you may need up to 1/4 cup more)
1 large egg
1 to 2 tablespoons heavy cream, to brush on top
Turbinado (raw cane) sugar, for sprinkling on top

Preheat the oven to 400° and line a large baking sheet with parchment paper. Sift together the flour, baking powder and salt in a large mixing bowl. Add the brown sugar to the flour and mix to combine. Cut the butter into the flour mixture with a pastry blender or your fingers, until the mixture resembles coarse meal. Add the toffee bits and butterscotch chips and stir again to combine. Mix the heavy cream and egg together and add to the flour mixture. Using a fork, mix until dough begins to come together into moist clumps, using up to an additional 1/4 cup heavy cream (added a tablespoon at a time), to achieve the right consistency. The dough should just begin to come together and should not be sticky. Turn the dough onto a lightly floured surface and pat into a circle about 3/4-inch thick. Cut into 8 wedges and place on the baking sheet. Brush with heavy cream and, with a light hand, sprinkle turbinado sugar on top. Bake for 20 minutes, or until golden brown.

Inspiration: Butterscotch Drop Scones on epicurious.com