
Annabelle White's

Cinnamon Delights



Makes 16

Prep: 15 minutes

Cooks in: 15 minutes



INGREDIENTS

For the cake

Flour 2 cups

Baking powder 3 teaspoon

Salt ½ teaspoon

Very cold butter 125g

Milk ¾ cup

Cinnamon coating

Melted butter 80g

Sugar ½ cup

Cinnamon 2 teaspoons

METHOD

1. Heat oven to 190°C fan bake.
2. Set out a baking tray, do not grease.
3. Sift the flour, baking powder and salt into a large bowl. Grate the cold butter into the mix and blend with a knife or loosen with your hands till the mix is crumbly.
4. Stir in milk with a fork just until the mix holds together and forms a ball.
5. Turn dough onto a lightly floured bench and just knead very lightly just about 7 fold, press, turn movements.
6. After kneading – divide dough into 16 parts and roll each part into a smooth ball.
7. Place balls on an ungreased baking sheet and bake for 15 minutes.
8. Place melted butter in a bowl and the sugar and cinnamon combined in another bowl. While the scones are warm, remove from the tray and roll each in melted butter; then in the cinnamon and sugar mixture.
9. Serve straight away.