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Posted on 7 October 2014  
*by The Bakealogue*

## Cinnamon roll scones



## Ingredients

All Purpose Flour: 2 cups (260 grams)  
Unsalted Butter (cold and cut in cubes): 85 grams  
Caster Sugar: 1 tbsp  
Baking Powder: 1 tsp  
Bicarbonate Soda: 1/2 tsp  
Salt: 1/4 tsp  
Buttermilk: approximately 1 cup (may take less)  
<strong>For the filling:</strong>  
Unsalted Butter (at room temperature): 2 tbsp  
Cinnamon Powder: 3 tsp  
Caster Sugar: 4- 5 tbsp

## Preparation

- 1 Pre-heat your oven to 200 degrees Celsius and have your baking tray ready lined with parchment paper.
- 2 In a bowl, mix together the dry ingredients i.e.. all purpose flour, caster sugar, baking powder and bicarbonate soda.
- 3 Add the cold unsalted butter and blend into the flour mixture until it resembles coarse crumbs. You can do this step in your food processor or simply use your hands.
- 4 Add the buttermilk (if you do not have buttermilk just combine 1 tbsp vinegar or lemon juice in 1 cup of whole milk and let it stand for 5 minutes) to the flour mixture a little at a time until it starts to form a dough. You may or may not need the entire 1 cup of buttermilk for this.
- 5 Lightly flour your kitchen counter. Roll out the dough until it forms a 8 x 11 inch rectangle.
- 6 With the help of a pastry brush, spread the 2tbsp of butter on top of the dough.
- 7 Combine the cinnamon powder and caster sugar in a bowl and mix well. Sprinkle all over the dough.
- 8 Gently roll the dough to form a log. Cut the log into 8 equal pieces. Place these in your baking dish.
- 9 Brush the top of each scone with a little milk or cream.
- 10 Bake the scones in your pre-heated oven at 200 degrees Celsius until a skewer inserted in the centre of the scone comes out clean. This takes approximately 20 minutes depending on your oven.
- 11 Allow the scones to cool completely before glazing them.

## Cooks Note

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