

Caramel Apple Scones

Filled with Werther's Caramel Apple Caramels and chopped fresh apples, these flaky buttery scones are perfect with your morning coffee or afternoon tea.



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Ingredients

Scones:

- 2 ½ cups all-purpose flour
- 2 tbsp brown sugar
- 1 tbsp granulated sugar
- 4 tsp baking powder
- 3/4 tsp salt
- 1/4 tsp ground cinnamon
- Pinch ground nutmeg
- ½ cup cold unsalted butter, cut into cubes
- 1 Granny Smith apple, peeled, cored and finely diced
- 12 Werther's Original Limited Edition Caramel Apple Caramels, unwrapped and chopped
- 2 tsp lemon zest
- ²/₃ cup 35% whipping cream, plus more for brushing
- 1 egg
- 1 tsp vanilla extract

Instructions

Cake:

- **1.** Scones: Preheat oven to 425° F (220°C). Whisk together flour, brown and granulated sugar, baking powder, salt, cinnamon and nutmeg. Cut butter into flour mixture using fingertips until mixture resembles pea-size crumbs. Toss with diced apples, chopped caramels and lemon zest.
- **2.** Using fork, whisk together cream, egg and vanilla; stir into apple mixture just until moistened (do not overwork dough.)
- **3.** Turn out dough onto lightly floured work surface; knead a few times just until dough comes together. Gently pat into 8-inch (20 cm) round, about 1 inch (2.5 cm) thick. Cut into 8 wedges. Place wedges in circle shape on parchment paper—lined pizza pan, about 1/2 inch (1 cm) apart.
- **4.** Brush tops lightly with cream. Bake for 15 to 18 minutes or until golden brown. Serve warm or at room temperature.
- **5.** Caramel Drizzle: Meanwhile, in small saucepan set over medium-low heat, combine Caramel Apple Caramels and cream; stir for 5 to 8 minutes or until melted and smooth. Drizzle over top of each scone.

Tip:

Split scones and serve with dollop of clotted or whipped cream if desired.



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Caramel Drizzle:

- 8 Werther's Original Limited Edition Caramel Apple Caramels, unwrapped
- 1 tbsp 35% whipping cream

Prep Time: 15 minutes **Number of portions:** 8