

Try HarborChase's Seasonal Scone Recipe!

Ingredients

Yield: 65 mini scones

2 1/2 cups all-purpose flour

1/2 cup granulated sugar

1 teaspoon baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

3/4 teaspoon ground cinnamon

3/4 teaspoon ground ginger

1/4 teaspoon ground cloves

1/4 teaspoon ground cardamom

1/4 teaspoon ground nutmeg

1/8 teaspoon ground black pepper

1/2 cup cold, European butter blend, cubed

1 egg

1/2 cup heavy cream

1 teaspoon vanilla extract

1 medium apple, peeled and finely chopped

Apple Cider Glaze Ingredients:

1 cup powdered sugar

2–3 tablespoon apple cider

Pinch of chai spice blend

Apple Cider Chai Mini Scones

Our chefs take great pleasure in creating and sharing new scone recipes for residents, families, and guests to enjoy.

This season, we introduce you to the warm and spicy delight of our Apple Cider Chai Mini Scones. This recipe takes the humble scone to a whole new level of decadence, with a stunning blend of flavors that makes each bite a memorable experience.

Instructions

1. Preheat oven to 400°F (200°C) and line a baking sheet with parchment paper. Whisk together the flour, sugar, baking powder, baking soda, salt, and spices in a large bowl. Cut the cold, cubed butter into the dry ingredients using a pastry cutter or fingertips until the mixture resembles coarse crumbs.
2. Whisk egg, heavy cream, and vanilla extract in a separate bowl. Stir this into the flour mixture until just combined, then gently fold in the chopped apple. Turn the dough onto a floured surface, knead briefly, and shape into a 7-inch circle about 1 inch thick. Cut into small triangles.
3. Place wedges on the baking sheet and bake for 18–20 minutes until golden brown. Brush with extra heavy cream before baking for a golden top.
4. While scones cool, whisk powdered sugar, apple cider, and a pinch of chai spice blend together in a small bowl until smooth. Drizzle the glaze over the warm scones and let it set before serving.