

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.



www.werthers-original.ca

Ingredients

Enjoy our delicious Caramel Apple Scones!

Scones:

- 2 ½ cups all-purpose flour
- 2 tablespoons brown sugar
- 1 tablespoon granulated sugar
- 4 tablespoons baking powder
- ¾ teaspoon salt
- ¼ teaspoon ground cinnamon
- Pinch ground nutmeg
- ½ cup cold unsalted butter, cut into cubes
- 1 Granny Smith apple, peeled, cored and finely diced

Directions

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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This delicious recipe contains
Werther's Original Caramel Apple Soft Caramels

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Ingredients

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Scones:

- 12 Werther's Original Limited Edition Caramel Apple Caramels, unwrapped and chopped
- 2 teaspoon lemon zest
- $\frac{2}{3}$ cup 35% whipping cream, plus more for brushing
- 1 egg
- 1 teaspoon vanilla extract

Caramel Drizzle:

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

Makes: 8 portions

Prep Time: 15 minutes



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