

SCONES

COOKBOOK THAT WILL
TEACH YOU
EVERYTHING YOU NEED
TO KNOW

SCONES

Recipes that will
take your
breath away

BY ANGEL BURNS

Scones Cookbook
That Will Teach
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You Need to Know

Scones Recipes That Will
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By: Angel Burns



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Simple and Delicious Scones Recipes



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Recipe 1: Vanilla and Hazelnut Scones



These fluffy and moist scones pair perfectly with a freshly brewer cup of

coffee or tea. One bite and you will want to have them all of the time.

Yield: 6 servings

Cooking Time: 45 minutes

Ingredients for the scones:

- 3 $\frac{1}{4}$ cup of all-purpose flour
- $\frac{1}{2}$ cup of white sugar
- 4 teaspoons of baker's style baking powder
- $\frac{1}{4}$ teaspoons of salt
- 1 cup of vanilla Greek yogurt
- 1 cup of hazelnut creamer

Ingredients for the topping:

3. Place the dough onto a lightly floured surface. Knead the dough for 1 minute. Shape into a 6-inch disc. Slice into wedges and transfer onto the baking sheet.

4. Prepare the topping. In a bowl, add in the crushed hazelnuts, light brown sugar, butter and cinnamon. Then stir well to mix. Sprinkle over the scones.

5. Place into the oven to bake for 20 to 25 minutes or until golden. Remove and set aside to cool completely.

6. Serve.

Recipe 2: Lemon and Rosemary Scones



These authentic British scones are a quintessential part of everyday life. They are highly popular and I am sure they will become a hit in your home.

Yield: 30 servings

Cooking Time: 30 minutes

Ingredients for the scones:

- 2 cups of all-purpose flour
- 1 tablespoon of baker's style baking powder
- 3 Tablespoons of white sugar
- ½ teaspoons of salt
- 4 Tablespoons of butter, cold and cut into cubes
- 1 tablespoon of rosemary, minced
- 1 lemon, zest only
- ¾ cup of buttermilk

the all-purpose flour, white sugar, baker's style baking powder and dash of salt. Then stir well to mix. Add in the butter and cut in with a pastry butter until crumbly in consistency.

3. Add in the buttermilk, lemon zest, minced rosemary and egg. Stir well until a dough begins to form.

4. Place the dough onto a lightly floured surface. Knead the dough for 1 minute. Shape into a 6 inch disc. Slice into wedges and transfer onto the baking sheet.

5. Place into the oven to bake for 15 to

20 minutes or until golden. Remove and set aside to cool completely.

6. Prepare the glaze. In a bowl, add in the lemon zest, lemon juice, minced rosemary, whole milk and powdered sugar. Whisk until smooth in consistency.

7. Drizzle the glaze over the scones.

8. Serve.

Recipe 3: Banana Nut Scones



This is a scone recipe that is the perfect combination of banana nut bread and scones to make a decadent treat you

won't be able to get enough of.

Yield: 8 servings

Cooking Time: 25 minutes

Ingredients for the scones:

- 2 $\frac{1}{4}$ cup of all-purpose flour
- $\frac{1}{3}$ cup of white sugar
- 1 tablespoon of baker's style baking powder
- $\frac{1}{4}$ teaspoons of salt
- $\frac{1}{2}$ cup of butter, cold and cut into pieces
- $\frac{3}{4}$ cup of bananas, mashed
- 1 egg

butter and cut in with a pastry cutter until crumbly in consistency.

3. Add in the mashed bananas, buttermilk, egg, pure vanilla and chopped walnuts. Then stir well to mix.

4. Place the dough onto a flat surface. Shape into 2, 8 inch circles. Slice into wedges and place onto a greased baking sheet.

5. Place into the oven to bake for 15 to 20 minutes or until golden. Remove and set aside to cool completely.

6. Prepare the frosting. In a bowl, add in

the cream cheese and cool whip. Beat with an electric mixer until fluffy in consistency. Spread onto the top of the scones.

7. Serve.

Recipe 4: Butter and Apricot Scones



These are the perfect scones to make during the fall season. They are light and buttery, they will melt in your mouth

with every bite.

Yield: 8 servings

Cooking Time: 50 minutes

Ingredients for the scones:

- 1 cup of whole milk
- ¼ cup of white sugar
- 1 teaspoon of sea salt
- 3 cups of all-purpose flour
- 2 ½ teaspoons of baker's style baking powder
- 12 Tablespoons of butter, cold and evenly divided
- ½ cup of dried apricots, chopped

3. In a separate bowl, add in the all-purpose flour and baker's style baking powder. Add in the butter and cut in with a pastry cutter until crumbly in consistency. Add in the milk mix. Stir well until a dough begins to form.

4. Place the dough onto a lightly floured surface. Knead the dough for 1 minute. Shape into a 14 inch sized rectangle. Slice into wedges and transfer onto the baking sheet.

5. Brush the scones with melted butter.

6. Place into the oven to bake for 25 to

30 minutes or until browned. Remove and set aside to cool completely.

7. Prepare the glaze. In a bowl, add the powdered sugar, almond extract and warm water. Whisk well until smooth in consistency.

8. Drizzle the glaze over the scones.

9. Serve.

Recipe 5: White Chocolate Pumpkin Scones



These scones are filled with a pumpkin

and buttery flavor that is impossible to resist. Finished off with a maple glaze, one bite and you will become hooked.

Yield: 8 servings

Cooking Time: 45 minutes

Ingredients for the scones:

- 2 ½ cups of all-purpose flour
- 2 Tablespoons of light brown sugar
- 1 tablespoon of baker's style baking powder
- 1 teaspoon of powdered cinnamon
- ½ teaspoons of salt
- ½ cup of butter, grated

1. Preheat the oven to 375 degrees. On two baking sheets, add two sheets of parchment paper.

2. Prepare the scones. In a bowl, add in the all-purpose flour, light brown sugar, powdered cinnamon, baker's style baking powder and dash of salt. Then stir well to mix. Add in the egg, buttermilk, pureed pumpkin and pure vanilla. Stir well until just mixed. Add in the white chocolate chips and fold gently to incorporate.

3. Place the dough onto a lightly floured surface. Shape into 1 inch thick circle.

Cut into 8 wedges. Place onto the baking sheet.

4. Brush the scone pieces with buttermilk.

5. Place into the freezer to freeze for 15 minutes.

6. Place into the oven to bake for 15 to 20 minutes or until golden brown. Make sure that you rotate the baking sheets halfway through. Remove and set aside to cool completely.

7. Prepare the glaze. In a saucepan set over medium heat, add in the butter.

Cook for 2 to 3 minutes or until toasted. Remove from heat. Add in the maple syrup, powdered sugar and 1 tablespoon of coffee. Then stir well to mix.

8. Drizzle the glaze over the scones.

9. Serve.

Recipe 6: Caramel Apple Scones



If you want to make a special treat right in time for the Thanksgiving season, then

these are the perfect scones for you to make.

Yield: 8 servings

Cooking Time: 1 hour and 10 minutes

Ingredient List:

- 2 cups of all-purpose flour
- 2 ½ teaspoons of baker's style baking powder
- 1 ¼ teaspoons of powdered cinnamon
- ½ teaspoons of salt
- ½ cup of butter, cold and cut into pieces

2. In a bowl, add in the all-purpose flour, baker's style baking powder, powdered cinnamon and dash of salt. Then stir well to mix. Add in the butter and cut in with a pastry cutter until crumbly in consistency.

3. In a separate bowl, add in the heavy whipping cream, egg, light brown sugar and pure vanilla. Whisk well until mixed. Pour into the flour mix and stir well until a dough begins to form.

4. Add in the chopped apple and fold gently to incorporate.

5. Place the dough onto a lightly floured surface. Knead the dough for 1 minute. Shape into a 6 inch disc. Slice into wedges and transfer onto the baking sheet.

6. Brush the scones with 1 tablespoon of heavy whipping cream.

7. Place into the oven to bake for 20 to 25 minutes or until golden. Remove and set aside to cool completely.

8. Drizzle the caramel sauce over the scones.

9. Serve.

Recipe 7: Peach Scones



These tender scones are the perfect lunch time snack for anybody to enjoy. Serve with peach preserves for the

tastiest results.

Yield: 12 servings

Cooking Time: 45 minutes

Ingredient List:

- 2 cups of all-purpose flour
- $\frac{1}{2}$ teaspoons of salt
- $\frac{1}{4}$ cup of white sugar
- $\frac{1}{4}$ to $\frac{3}{4}$ teaspoons of powdered nutmeg
- 6 Tablespoons of butter, cold and cut into small pieces
- 2 eggs
- $\frac{1}{3}$ cup of vanilla yogurt

3. In a separate bowl, add in the eggs, vanilla yogurt and almond extract. Then stir well to mix. Add into the flour mix and Then stir well to mix.

4. Add in the chopped peaches and fold gently to incorporate.

5. Place the dough onto a lightly floured surface. Knead the dough for 1 minute. Shape into a 6 inch disc. Slice into wedges and transfer onto the baking sheet.

6. Place into the oven to bake for 20 to 25 minutes or until golden. Remove and

set aside to cool completely before serving.

Recipe 8:

Cinnamon Bun Scones



Bring the taste of cinnamon buns into your home! These scones are incredibly easy to prepare, and they are an absolute

pleasure to eat.

Yield: 12 servings

Cooking Time: 35 minutes

Ingredients for the scones:

- ½ cup of pecans, toasted and chopped
- 2 Tablespoons of light brown sugar
- 2 teaspoons of powdered cinnamon
- 2 cups of all-purpose flour
- 1 cup of old fashioned rolled oats
- ¼ cup of white sugar
- 1 tablespoon of baker's style baking powder

baking sheet.

2. Prepare the scones. In a bowl, add in the chopped pecans, light brown sugar and powdered cinnamon. Then stir well to mix and set aside.

3. In a separate bowl, add in the all-purpose flour, rolled oats, white sugar, dash of salt and baking powder. Then stir well to mix. Add in the butter and cut in with a pastry cutter until crumbly in consistency.

4. In a separate bowl, add in the whole milk, egg and pure vanilla. Whisk to mix. Pour into the flour mix along with

the pecan mix. Stir well until mixed.

5. Place the dough onto a lightly floured surface. Knead the dough for 1 minute. Shape into a 6 inch disc. Slice into wedges and transfer onto the baking sheet.

6. Place into the oven to bake for 10 to 15 minutes or until golden. Remove and set aside to cool completely.

7. Prepare the glaze. In a bowl, add in the powdered sugar and whole milk. Whisk until smooth in consistency.

8. Drizzle the glaze over the scones.

Sprinkle the rainbow sprinkles over the glaze.

9. Serve.

Recipe 9: Birthday Cake Scones



Just as the name implies, these is the perfect scone recipe to prepare whenever you are looking to make

something perfect for someone's birthday.

Yield: 8 servings

Cooking Time: 45 minutes

Ingredients for the scones:

- 3 cups of all-purpose flour
- ¼ cup of white sugar, extra for sprinkling
- 2 teaspoons of baker's style baking powder
- 1 teaspoon of salt
- 1 cup of butter, old and cut into cubes

1. Preheat the oven to 375 degrees. Place a sheet of parchment paper onto a baking sheet.

2. Prepare the scones. In a bowl, add in the all-purpose flour, white sugar, baker's style baking powder and dash of salt. Then stir well to mix. Add in the butter and cut in with a pastry cutter until crumbly in consistency.

3. Add in the whole milk, pure vanilla, almond extract, butter flavor and rainbow sprinkles. Then stir well to mix. Continue to mix until a dough begins to

form.

4. Knead the dough on a flat surface. Flatten into a disc that is 1 inch in thickness. Slice into wedges and place onto a baking sheet.

5. Brush the top of the scones with milk and a sprinkling of white sugar.

6. Place into the oven to bake for 30 minutes. Remove and set aside to cool completely.

7. Prepare the glaze. In a bowl, add in the powdered sugar, whole milk, pure vanilla and almond extract. Whisk well

until smooth in consistency.

8. Drizzle the glaze over the top of the scones. Sprinkle the rainbow sprinkles over the top.

9. Serve.

Recipe 10: Confetti Scones



These fun and delicious scones are perfect to make whenever you want to

surprise someone for their birthday. They are so tasty, even the pickiest of eaters won't be able to turn their noses up at this dish.

Yield: 8 servings

Cooking Time: 35 minutes

Ingredients for the scones:

- 2 cups of all-purpose flour
- ¼ cup of white sugar
- 2 teaspoons of baker's style baking powder
- 3 Tablespoons of rainbow sprinkles

- ½ teaspoons of baker's style baking soda
- 1 lemon, zest only
- ½ teaspoons of salt
- 4 Tablespoons of butter, cold and cut into cubes
- 1 egg
- 1, 6 ounce container of Greek yogurt
- 2 teaspoons of pure vanilla

Ingredients for the egg wash:

- 1 egg
- 1 teaspoon of whole milk

crumbly in consistency.

3. Add in the Greek yogurt, egg and pure vanilla. Stir well until a dough begins to form.

4. Place the dough onto a lightly floured surface. Knead the dough for 1 minute. Shape into a 6 inch disc. Slice into wedges and transfer onto the baking sheet.

5. In a small bowl, add in the egg and whole milk. Whisk until beaten. Brush over the scones.

6. Place into the oven to bake for 15 to

20 minutes or until golden. Remove and set aside to cool completely.

7. Prepare the glaze. In a bowl, add in the lemon juice and powdered sugar. Whisk until smooth in consistency.

8. Drizzle the glaze over the scones. Sprinkle the rainbow sprinkles over the glaze.

9. Serve.

Recipe 11: Triple Cinnamon Scones



This is a scone dish that is packed full of the taste of cinnamon, you will want to enjoy them every morning before heading to work.

Yield: 12 servings

Cooking Time: 1 hour and 10 minutes

Ingredients for the scones:

- $\frac{3}{4}$ cup of half and half
- $\frac{2}{3}$ cup of cinnamon chips
- $3 \frac{1}{4}$ cup of all-purpose flour
- $\frac{1}{3}$ cup of white sugar
- 1 tablespoon of baker's style baking powder
- $\frac{3}{4}$ teaspoons of salt
- $\frac{1}{2}$ cup of butter, cold and cut into pieces
- 2 eggs, beaten
- 1 teaspoon of pure vanilla

cinnamon chips. Set aside to rest.

3. In a separate bowl, add in the all-purpose flour, white sugar, baker's style baking powder and dash of salt. Then stir well to mix. Add in the butter and cut in with a pastry cutter until crumbly in consistency.

4. Add in the eggs, vanilla and cinnamon milk. Stir well until mixed.

5. Place the dough onto a lightly floured surface. Knead the dough for 1 minute. Shape into a 6 inch disc. Slice into wedges and transfer onto the baking sheet.

6. Brush the scones with the soft butter. Sprinkle 3 tablespoons of light brown sugar and 1 ½ teaspoons of powdered cinnamon over the top of the scones.

7. Place into the oven to bake for 15 to 20 minutes or until golden. Remove and set aside to cool completely.

8. Prepare the glaze. In a bowl, add in the powdered sugar, powdered cinnamon and water. Whisk until smooth in consistency. Drizzle over the scones.

9. Serve.

Recipe 12: Chocolate Chip and Peanut Butter Scones



Make these scones whenever you are

craving the ultimate combination of chocolate chip cookies and peanut butter cookies.

Yield: 8 servings

Cooking Time: 25 minutes

Ingredients for the scones:

- 2 cups of all-purpose flour
- ½ cup of white sugar
- 1 tablespoon of baker's style baking powder
- ½ teaspoons of salt
- ½ cup of butter, cold and cut into pieces

1. Preheat the oven to 400 degrees.
2. Prepare the scones. In a bowl, add in the all-purpose flour, dash of salt, white sugar and baking powder. Then stir well to mix. Add in the peanut butter and cold butter. Cut in with a pastry cutter until crumbly in consistency.
3. In a separate bowl, add in the egg, sour cream, whole milk and pure vanilla. Whisk well to mix. Pour into the flour mix and Then stir well to mix.
4. Add in the chocolate chips. Fold gently to incorporate.

5. Place the dough onto a lightly floured surface. Knead the dough for 1 minute. Shape into a 6 inch disc. Slice into wedges and transfer onto the baking sheet.

6. Place into the oven to bake for 10 to 15 minutes or until golden. Remove and set aside to cool completely.

7. Prepare the glaze. In a bowl, add in the powdered sugar, smooth peanut butter and whole milk. Whisk until smooth in consistency.

8. Drizzle the glaze over the scones.

9. Serve.

Recipe 13: Peach Pie Scones



These delicious peach scones taste just like a summer peach pie. One bite and I guarantee you won't be able to stop at just one bite.

Yield: 6 to 8 servings

Cooking Time: 30 minutes

Ingredients for the scones:

- 2 cups + 2 Tablespoons of all-purpose flour
- 1/3 cup of light brown sugar
- 1 tablespoon of baker's style baking powder
- 1/2 teaspoons of salt
- 1/2 cup of butter, cold and cut into cubes
- 1 egg
- 1/4 cup of heavy whipping cream,

2. Prepare the scones. In a bowl, add in the all-purpose flour, light brown sugar, dash of salt and baking powder. Then stir well to mix. Add in the butter and cut in with a pastry cutter until crumbly in consistency.

3. In a separate bowl, add in the heavy whipping cream, sour cream, egg and pure vanilla. Whisk well to mix. Add into the flour mix. Stir until just mixed. Add in the peaches and stir well to incorporate.

4. Place the dough onto a lightly floured

surface. Knead the dough for 1 minute. Shape into a 6 inch disc. Slice into wedges and transfer onto the baking sheet. Brush with 1 tablespoon of heavy whipping cream.

6. Place into the oven to bake for 15 to 20 minutes or until golden. Remove and set aside to cool completely.

7. Prepare the glaze. In a bowl, add in the powdered sugar, pure vanilla and heavy whipping cream. Whisk well until smooth in consistency. Drizzle over the scones.

8. Serve.

Recipe 14: Pumpkin Scones



Make these delicious and pumpkin filled scones during the fall season. Serve with pumpkin flavored tea or coffee for the

best results.

Yield: 12 servings

Cooking Time: 30 minutes

Ingredients for the scones:

- 3 cups of all-purpose flour
- 1/3 cup of white sugar
- 1/2 teaspoons of baker's style baking soda
- 2 1/2 teaspoons of baker's style baking powder
- 3/4 teaspoons of salt
- 1/4 cup of powdered ginger
- 1/4 cup of powdered cinnamon

1. Preheat the oven to 425 degrees. Place a sheet of parchment paper onto a baking sheet.

2. Prepare the scones. In a bowl, add in the all-purpose flour, white sugar, dash of salt, baking powder and soda. Then stir well to mix. Add in the butter and cut in with a pastry cutter until crumbly in consistency.

3. Add in the buttermilk, pureed pumpkin and pure vanilla. Continue to mix until a dough begins to form.

4. Place the dough onto a lightly floured

surface. Knead the dough for 1 minute. Shape into a 6 inch disc. Slice into wedges and transfer onto the baking sheet.

5. Place into the oven to bake for 15 to 20 minutes or until lightly browned. Remove and set aside to cool completely.

6. Prepare the glaze. In a saucepan set over medium heat, add in the butter, light brown sugar, lemon juice and dash of salt. Then stir well to mix. Allow to come to a boil. Lower the heat to low and add in the heavy whipping cream.

Whisk for 5 minutes or until thick in consistency. Remove from heat and cool for 15 minutes.

7. Drizzle the glaze over the scones.

8. Serve.

Recipe 15:

Cornmeal Scones



This is a southern classic scone recipe you can prepare whenever you are craving something on the sweet side.

Yield: 8 servings

Cooking Time: 1 hour

Ingredient List:

- 2 cups of all-purpose flour
- 1/3 cup of yellow cornmeal
- 1/2 teaspoons of salt
- 1 teaspoon of baker's style baking powder
- 1/2 teaspoons of baker's style baking soda
- 1/4 cup of light brown sugar
- 1/2 cup of butter, frozen and extra for brushing

5. Transfer the dough onto a flat surface. Knead the dough into a 1 inch rectangle. Slice into wedges and place onto a baking sheet lined with parchment paper.
6. Transfer into the freezer to freeze for 30 minutes.
7. Brush the scones with butter and sprinkle the sugar over the top. Place into the oven to bake for 15 to 20 minutes or until golden brown.
8. Remove and cool completely before serving.

Recipe 16:

Chocolate Scones



Make these delicious scones whenever you have a strong craving for chocolate. Pack full of chocolate chips and drizzled with a chocolate glaze, these scones are every chocolate lovers dream.

Yield: 16 servings

Cooking Time: 35 minutes

Ingredients for the scones:

- 3 ½ cups of all-purpose flour
- 1/3 cup of powdered cocoa
- ½ cup of white sugar
- 1 tablespoon of baker's style baking powder
- ½ teaspoons of salt
- 1 cup of butter, cold
- 1 egg
- 1 cup + 1 tablespoon of heavy whipping cream
- ½ teaspoons of pure vanilla

white sugar, baker's style baking powder and dash of salt. Then stir well to mix. Add in the butter and cut in with a pastry cutter.

3. Add in the heavy whipping cream, egg and pure vanilla. Stir well until a dough begins to form.

4. Place the dough onto a lightly floured surface. Knead the dough for 1 minute. Shape into a 6 inch disc. Slice into wedges and transfer onto the baking sheet.

5. Place into the oven to bake for 15 to 20 minutes or until baked through.

Remove and set aside to cool completely.

6. Prepare the glaze. In a bowl, add in the powdered sugar, powdered cocoa, whole milk and pure vanilla. Whisk until smooth in consistency.

7. Drizzle the glaze over the scones.

8. Serve.

Recipe 17: Maple Oatmeal Scones



These scones are great to make for those health-conscious family members in your home. They can eat these scones without any guilt in the process.

Yield: 16 servings

Cooking Time: 35 minutes

Ingredients for the scones:

- 1 ½ cups of all-purpose flour
- ½ cup of powdered whole wheat flour
- ½ cups of oats
- ½ cups of pecans, chopped
- 1 tablespoon of baker's style baking powder
- ½ teaspoons of baker's style baking soda
- ½ teaspoons of salt

Place a sheet of parchment paper onto a baking sheet.

2. Prepare the scones. In a bowl, add in the all-purpose flour, whole wheat flour, oats, chopped pecans, salt, light brown sugar, baking powder and soda. Then stir well to mix. Add in the cold butter and cut in with a pastry cutter until crumbly in consistency.

3. Add in the buttermilk and maple flavoring. Then stir well to mix.

4. Place the dough onto a lightly floured surface. Knead the dough for 1 minute. Shape into a 6 inch disc. Slice into

wedges and transfer onto the baking sheet.

5. Place into the oven to bake for 15 to 20 minutes or until golden. Remove and set aside to cool completely.

6. Prepare the glaze. In a bowl, add in the powdered sugar, maple flavoring, dash of salt and whole milk. Whisk until smooth in consistency. Drizzle over the top of the scones.

7. Serve.

Recipe 18: Coconut and Lime Scones



This is the perfect scone dish you can make whenever you are craving

something with a fresh flavor. It is a great way to bring a taste of tropic weather on a cold winter's day.

Yield: 8 servings

Cooking Time: 20 minutes

Ingredients for the scones:

- 2 ½ cups of all-purpose flour
- 2 teaspoons of baker's style baking powder
- Dash of salt
- ½ cup of coconut, desiccated
- 1 lime, zest only
- ¼ cup of white sugar

baking sheet.

2. In a bowl, add in the all-purpose flour, white sugar, dash of salt, coconut, lime zest and baking powder. Then stir well to mix. Add in the butter and cut in with a pastry cutter until crumbly in consistency.

3. Add in the eggs, lime juice and whole milk. Stir well until a dough begins to form.

4. Place the dough onto a lightly floured surface. Knead the dough for 1 minute. Shape into a 6 inch disc. Slice into wedges and transfer onto the baking

sheet.

5. Place into the oven to bake for 10 to 15 minutes or until golden. Remove and set aside to cool completely.

6. Prepare the glaze. In a bowl, add in the powdered sugar, lime juice and coconut. Whisk until smooth in consistency.

7. Drizzle the glaze over the scones.

8. Serve.

Recipe 19: Easy Maple Pecan Scones



This is a ridiculously easy and delicious scone recipe you can prepare if you are new to making scones. Every bite of these scones will melt in your mouth.

Yield: 8 servings

Cooking Time: 40 minutes

Ingredients for the scones:

- 1 cup of heavy whipping cream, extra for brushing
- 8 Tablespoons of butter, melted
- 2 cups of white flour
- $\frac{1}{4}$ cup of white sugar
- 1 tablespoon of baker's style baking powder
- $\frac{1}{2}$ teaspoons of salt
- $\frac{1}{2}$ cup of pecans, chopped

Ingredients for the glaze:

baking powder, all-purpose flour, white sugar, dash of salt and chopped pecans. Then stir well to mix.

3. In a separate bowl, add in the heavy whipping cream and melted butter. Whisk well until mixed. Pour into the flour mix and stir well until mixed.

4. Place the dough onto a flat surface. Knead for 3 minutes. Shape into wedges and place onto the baking sheet.

5. Brush the tops of the scones with the heavy whipping cream.

6. Place into the oven to bake for 15 to

20 minutes or until golden brown. Remove and set aside to cool completely.

7. Prepare the glaze. In a bowl, add in the syrup, half and half, butter and light brown sugar. Microwave for 1 minute. Whisk until smooth in consistency. Add in the powdered sugar and pure vanilla. Beat with an electric mixer until creamy in consistency.

8. Drizzle the glaze over the scones.

9. Rest for 15 minutes or until the glaze sets.

10. Serve.

Recipe 20: Vanilla Bean Scones



These fluffy and tasty vanilla bean scones come together perfectly with the vanilla bean glaze. Serve for breakfast

or brunch.

Yield: 8 servings

Cooking Time: 20 minutes

Ingredients for the scones:

- 2 ½ cups of all-purpose flour
- 1 tablespoon of baker's style baking powder
- ¼ cup + 1 tablespoon of white sugar, 1 tablespoon for sprinkling
- ½ teaspoons of salt
- 1 egg
- 12 Tablespoons of butter, cold and cut into cubes

sugar, baking powder and salt. Then stir well to mix. Add in the cold butter and cut in with a pastry cutter until crumbly in consistency.

3. In a separate bowl, add in the egg, whole milk and vanilla bean paste. Whisk to mix. Pour into the flour mix and Then stir well to mix.

4. Place the dough onto a lightly floured surface. Knead the dough for 1 minute. Shape into a 6 inch disc. Slice into wedges and transfer onto the baking sheet.

5. Place into the oven to bake for 10 to

15 minutes or until golden. Remove and set aside to cool completely.

6. Prepare the glaze. In a bowl, add the powdered sugar, whole milk and bean paste. Whisk until smooth in consistency. Drizzle over the scones.

7. Serve.

Recipe 21: Peanut Butter S'mores Scones



With the help of this delicious scone recipe, there will be no need for you to have a campfire in order to enjoy the flavor of s'mores.

Yield: 8 servings

Cooking Time: 35 minutes

Ingredients for the scones:

- 1 cup of whole wheat flour
- 1 cup of all-purpose flour
- ½ cup of graham cracker crumbs
- 1/3 cup of white sugar
- 1 teaspoon of baker's style baking powder
- ½ teaspoons of baker's style baking soda
- 1/2 teaspoons of salt
- ½ cup of butter, cold and cut into

pieces

- ¼ cup of plain yogurt
- ¼ cup of cream peanut butter
- 1 egg, beaten
- 1 teaspoon of pure vanilla
- ¼ cup of whole milk
- 1/3 cup of chocolate chips
- 2/3 cup of miniature marshmallows

Ingredients for the glaze:

- 1 tablespoon of butter
- 1 ½ Tablespoons of water
- ½ cup of miniature marshmallows
- ½ cup of powdered sugar
- 1/8 teaspoons of salt

yogurt, creamy peanut butter, egg, pure vanilla and milk. Whisk well to mix. Pour into the flour mix and Then stir well to mix.

4. Add in the chocolate chips and marshmallows. Stir gently to incorporate.

5. Place the dough onto a lightly floured surface. Knead the dough for 1 minute. Shape into a 6 inch disc. Slice into wedges and transfer onto the baking sheet.

6. Place into the oven to bake for 15 to

20 minutes or until golden. Remove and set aside to cool completely.

7. Prepare the glaze. In a bowl, add in the melted butter, white sugar, salt, marshmallows and powdered sugar. Whisk until smooth in consistency. Drizzle over the scones.

8. Sprinkle the chocolate chips over the top.

9. Serve.

Recipe 22: Maple and Bacon Scones



These bacon scones are topped off with a maple glaze that will satisfy the strongest sweet tooth. Make these scones

as an early morning treat.

Yield: 4 servings

Cooking Time: 25 minutes

Ingredients for the scones:

- 3 slices of bacon, cooked and crumbled
- 1 cup of all-purpose flour
- 1 tablespoon of white sugar
- 1 teaspoon of baker's style baking powder
- 1/4 teaspoons of baker's style baking soda
- 1/8 teaspoons of salt

flour, white sugar, salt, baking powder and soda. Then stir well to mix. Add in the butter and cut in with a pastry cutter until crumbly in consistency.

3. Add in $\frac{2}{3}$ of the crumbled bacon and buttermilk. Stir well until a dough begins to form.

4. Place the dough onto a lightly floured surface. Knead for 1 minute. Shape into a 6 inch disc. Slice into wedges. Transfer onto the baking sheet.

5. Place into the oven to bake for 10 to 15 minutes or until golden. Remove and set aside to rest for 10 minutes.

6. Prepare the glaze. In a bowl, add in the powdered sugar, whole milk and maple extract. Whisk well until smooth in consistency.

7. Drizzle the glaze over the scones and sprinkle the remaining bacon over the top.

8. Serve.

Recipe 23: Sweet Potato Scones



If you have never thought that sweet

potatoes could make delicious and healthy treats, then this scone recipe will surprise you.

Yield: 8 servings

Cooking Time: 40 minutes

Ingredients for the scones:

- 2 ½ cups of all-purpose flour
- 1/3 cups of light brown sugar
- ½ teaspoons of powdered cinnamon
- 1 teaspoon of baker's style baking powder
- ½ teaspoons of baker's style baking

soda

- ¼ teaspoons of salt
- ½ cup of butter, cut into pieces
- ½ cup of buttermilk
- ½ cup of mashed sweet potatoes, cooked
- 1 ½ teaspoons of pure vanilla
- 1 tablespoon of heavy whipping cream

Ingredients for the glaze:

- 1 tablespoon of butter
- ¼ cups of light brown sugar
- 3 Tablespoons of heavy whipping cream

mashed sweet potato and pure vanilla. Then stir well to mix and add into the flour mix. Stir well until a dough begins to form.

4. Place the dough onto a flat surface. Knead for 1 minutes. Shape into a disc that is 7 inches in diameter. Slice into wedges and place onto the baking sheet.

5. Brush the top of the scones with heavy whipping cream.

6. Place into the oven to bake for 15 to 20 minutes or until golden brown. Remove and set aside to cool

completely.

7. Prepare the glaze. In a saucepan set over medium to high heat, add in the light brown sugar and heavy whipping cream. Cook for 3 minutes or until the sugar melts. Remove from heat and transfer into a bowl. Add in the powdered sugar. Whisk until smooth in consistency.

8. Drizzle the glaze over the scones.

9. Serve.

Recipe 24: Mint Chocolate Chip Scones



These delicious mint chocolate chip scones are packed full of melted chocolate chips and plenty of mint flavor you won't be able to say no to.

Yield: 8 servings

Cooking Time: 30 minutes

Ingredient List:

- 2 ½ cups of all-purpose flour
- ¼ cup of white sugar
- 3 Tablespoons of powdered cocoa
- 2 teaspoons of baker's style baking powder
- Dash of salt
- 1 stick of butter, cold and cut into cubes
- 2/3 cup of milk chocolate chips
- 1 teaspoon of peppermint extract

3. Add in the chocolate chips and fold gently to incorporate.
4. Add in the peppermint extract, eggs and whole milk. Stir well until mixed.
5. Transfer the dough onto a flat surface. Shape into a circle that is 1 inch in thickness. Slice into wedges and place onto the baking sheet.
6. Place into the oven to bake for 10 to 15 minutes or until golden. Remove and set aside to cool completely.
7. In a bowl, add the white chocolate. Microwave for 1 minute or until melted.

Transfer into a piping bag.

8. Pipe the drizzle over the scones. Rest for 15 minutes or until the chocolate is set.

9. Serve.

Recipe 25: Cranberry Scones



These scones are incredibly delicious!
They are light and packed full of flavor
that you will want to make as often as

possible.

Yield: 8 servings

Cooking Time: 35 minutes

Ingredients for the scones:

- 1 $\frac{1}{4}$ cup of cassava flour
- $\frac{3}{4}$ cup of tigernut flour
- 1 $\frac{1}{2}$ teaspoons of gelatin
- $\frac{1}{2}$ teaspoons of baker's style baking soda
- $\frac{1}{4}$ teaspoons of sea salt
- 2 teaspoons of powdered cinnamon
- 1 lemon, zest only
- 3 Tablespoons of honey

Place a sheet of parchment paper onto a baking sheet. Dust with tapioca starch.

2. Prepare the scones. In a bowl, add in the cassava flour, tigernut flour, gelatin, baker's style baking soda, dash of salt and powdered cinnamon. Then stir well to mix. Add in the lemon zest, sea salt, honey and pure vanilla. Stir well until mix.

3. Add in the cranberries, coconut milk, coconut oil and lime juice. Fold gently to mix.

4. Place the dough onto a flat surface that has been dusted with tapioca starch.

Shape into a disc that is 7 inches in diameter. Slice into wedges and place onto the baking sheet.

5. Place into the oven to bake for 10 minutes. Lower the temperature to 375 degrees. Continue to bake for an additional 8 to 10 minutes. Remove and set aside to cool completely.

6. Prepare the glaze. In a bowl, add in the tapioca starch, honey and coconut cream. Whisk until smooth in consistency.

7. Drizzle the glaze over the scones.

8. Serve.

About the Author

Angel Burns learned to cook when she worked in the local seafood restaurant near her home in Hyannis Port in Massachusetts as a teenager. The head chef took Angel under his wing and taught the young woman the tricks of the trade for cooking seafood. The skills she had learned at a young age helped her get accepted into Boston University's Culinary Program where she also minored in business administration.

Summers off from school meant working

at the same restaurant but when Angel's mentor and friend retired as head chef, she took over after graduation and created classic and new dishes that delighted the diners. The restaurant flourished under Angel's culinary creativity and one customer developed more than an appreciation for Angel's food. Several months after taking over the position, the young woman met her future husband at work and they have been inseparable ever since. They still live in Hyannis Port with their two children and a cocker spaniel named

Buddy.

Angel Burns turned her passion for cooking and her business acumen into a thriving e-book business. She has authored several successful books on cooking different types of dishes using simple ingredients for novices and experienced chefs alike. She is still head chef in Hyannis Port and says she will probably never leave!



Author's Afterthoughts



With so many books out there to choose from, I want to thank you for choosing this one and taking precious time out of your life to buy and read my work. Readers like you are the reason I take such passion in creating these books.

It is with gratitude and humility that I

express how honored I am to become a part of your life and I hope that you take the same pleasure in reading this book as I did in writing it.

Can I ask one small favour? I ask that you write an honest and open review on Amazon of what you thought of the book. This will help other readers make an informed choice on whether to buy this book.

My sincerest thanks,

Angel Burns

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