



Cinnamon Chip Cream Cheese Oat Scones

Originally posted 23-Jan-2022, Updated 17-Nov-2024

Level: Easy

Prep Time: 1.5 hours

Serves: 8

Cooking Time: 25-30 minutes



Cinnamon Chip Cream Cheese Oat Scone:

2 cups all-purpose flour

6 Tbsp. white granulated sugar

$\frac{3}{4}$ tsp. baking powder

$\frac{3}{4}$ tsp. baking soda

$\frac{1}{4}$ tsp. ground cinnamon

$\frac{1}{8}$ tsp. ground nutmeg

$\frac{1}{8}$ tsp. ground cardamom

$\frac{1}{4}$ tsp. fine sea salt

$\frac{1}{2}$ cup quick oats (not rolled or old-fashioned oats)

10 Tbsp. unsalted butter, cut into small cubes and chilled cold

2 oz. cream cheese, cut into small cubes and chilled cold

$\frac{1}{2}$ cup Hershey's Kitchens Cinnamon baking Chips

$\frac{3}{4}$ cup cultured low fat buttermilk



Vanilla Sweet Cream Glaze:

1 Tbsp. unsalted butter

2 Tbsp. heavy whipping cream

$\frac{1}{2}$ tsp. pure vanilla extract

1 cup confectioners powdered sugar, sifted

To make scone: Line a cookie sheet with parchment paper. Set aside.

In a large mixing bowl, sift the flour, sugar, baking powder, baking soda, cinnamon, nutmeg, and cardamom. Add the salt and quick oats. Mix. Add the cold butter. With a pastry blender, cut the butter into the dry ingredients until the dough is crumbly. Add the cold cubed cream cheese and cinnamon chips (see Picture #1), fold into the mixture. If the cream cheese cubes stick together, break apart with your fingers (see Picture #2). Add half of the buttermilk, then with a wooden spoon gently stir a couple times. Add the remaining buttermilk and continue to stir gently with the wooden spoon until the dough comes together. Do not overwork the dough, loose bits of flour and crumbs are okay.

Picture #1



Picture #2



Cinnamon Chip Cream Cheese Oat Scones - continued

On a flat surface, place a sheet of wax or parchment paper. Dump the scone dough onto the paper (it will be sticky), flatten and shape the dough with your floured hands to form a circle about 2 inches thick (see Picture #3). With a large floured knife, cut the dough into eight wedges, like a pie (see Picture #4). With a cake server, transfer the wedges to the prepared cookie sheet, keeping them about 2 inches apart. Place in the refrigerator for 1 hour. Preheat the oven to 385°F. Bake for 16 to 18 minutes, or until the edges are lightly browned (see Picture #5). Transfer scones to a wire rack to cool completely before glazing.



Picture #3



Picture #4



Picture #5

To make glaze: Melt the butter over a double boiler. Add the cream, vanilla, and sifted sugar. Whisk to combine. Cook until the sugar has melted. Mixture will be thick. Remove from heat. Carefully dip the top of the scones in the icing, place scones back on wire rack. Icing will harden in about 30 minutes. Best served on the day made. If not eaten on the same day, store in an airtight container and refrigerate.