

Toffee Scones



3 1/4 c All purpose flour
1/2 c Sugar
1 T Plus 1t baking powder
1/4 t Salt
1/2 c Walnuts (carmelized in sugar & water)
1/2 c Toffee bits
2 c Chilled heavy whipping cream
2 T Butter, melted

Preheat oven to 375F. Combine flour, sugar, baking powder and salt in a large bowl. Stir in nuts and toffee bits . Beat cream in another large bowl until stiff peaks form. Fold whipped cream into dry ingredients. Turn dough onto lightly floured surface. Knead gently until soft dough forms. Form dough into ball; pat out to form a 1 1/4 inch thick round. Cut dough into 12 wedges.

Transfer wedges to non stick baking sheets. Leave plenty of space between. Brush with melted butter (you can also sprinkle sugar over the top if you'd like). Bake until golden brown, about 20 minutes. Serve warm with butter, clotted cream, whipped cream or jam.