



Butterscotch Drop Scones

READY IN



45 min.

SERVINGS



14

CALORIES



225 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- 2 cups flour
- 1 tablespoon double-acting baking powder
- 0.5 cup butter unsalted diced chilled (1 stick)
- 6 ounces butterscotch chips
- 1 large eggs
- 0.3 cup brown sugar packed ()
- 0.8 teaspoon salt
- 0.5 cup whipping cream chilled ()

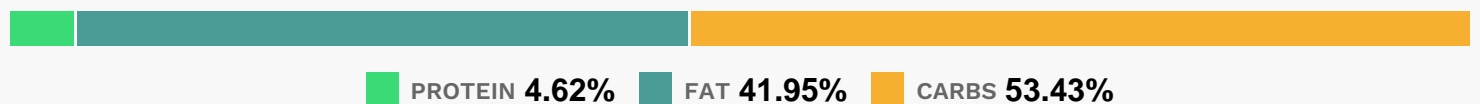
Equipment

- bowl
- baking sheet
- oven
- whisk

Directions

- Preheat oven to 400°F. Sift all purpose flour, sugar, baking powder, and salt into medium bowl.
- Add chilled butter; using fingertips, rub in until coarse meal forms.
- Mix in chips.
- Whisk 1/2 cup cream and egg in small bowl to blend. Gradually add cream mixture to dry ingredients, tossing with fork until dough comes together in moist clumps.
- Add more cream by teaspoonfuls if dough is dry. Drop dough by 1/4 cupfuls onto large rimmed baking sheet, spacing apart.
- Bake scones until golden brown and tester inserted into center comes out clean, about 20 minutes.
- Serve warm or at room temperature.

Nutrition Facts



Properties

Glycemic Index:11.93, Glycemic Load:10.08, Inflammation Score:-3, Nutrition Score:3.9108695930437%

Nutrients (% of daily need)

Calories: 225kcal (11.25%), Fat: 10.56g (16.25%), Saturated Fat: 6.51g (40.68%), Carbohydrates: 30.26g (10.09%), Net Carbohydrates: 29.77g (10.83%), Sugar: 15.18g (16.86%), Cholesterol: 41.41mg (13.8%), Sodium: 273.02mg (11.87%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.61g (5.23%), Selenium: 7.62µg (10.89%), Vitamin B1: 0.15mg (9.68%), Folate: 34.99µg (8.75%), Vitamin B2: 0.13mg (7.37%), Vitamin A: 358.98IU (7.18%), Calcium: 67.51mg (6.75%), Manganese: 0.13mg (6.35%), Iron: 1.04mg (5.75%), Vitamin B3: 1.07mg (5.36%), Phosphorus: 52.34mg (5.23%), Vitamin D: 0.33µg (2.19%), Vitamin E: 0.33mg (2.17%), Fiber: 0.48g (1.94%), Vitamin B5: 0.17mg

(1.71%), Copper: 0.03mg (1.66%), Magnesium: 5.82mg (1.46%), Zinc: 0.21mg (1.41%), Potassium: 41.58mg (1.19%)