

Christmas in July Breakfast Scones

INGREDIENTS

- 1 large egg
- 3/4 cup light sour cream
- 3 tablespoons salted butter, room temperature
- 2 1/4 cups all purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 3 tablespoons brown sugar
- 3 tablespoons sugar
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground nutmeg
- 3/4 cup mixed Paradise candied peel



INSTRUCTIONS

1. Preheat your oven to 400 degrees. Prepare a baking sheet by lining it with parchment paper or a silicone baking mat. Set aside.
2. In a mixing bowl, whisk together the egg, sour cream, and butter until well combined.
3. Add all other ingredients in the order listed, except for one heaping tablespoon of the mixed candied peel. Stir into the wet mixture until just incorporated.
4. Turn mixture out onto a floured surface. Gather the dough together and press firmly into a flat round about 10 inches in diameter and about an inch thick.
5. Sprinkle the reserved mixed candied peel evenly over the top and lightly press into the dough.
6. Cut dough into 8 even wedges. Transfer to baking sheet and bake for 15 minutes.
7. Remove from oven, allow to cool for 5 minutes and serve still warm or at room temperature.