

Pear Scones

Savannah · 28/09/2024

**Prep Time**

35 mins

Difficult

Medium

Servings

8

Description

These pear scones are nice for a light and tasty brunch. Serve them with tea.

Ingredients

- 1 $\frac{3}{4}$ cups all-purpose flour - $\frac{1}{2}$ cup packed brown sugar - 2 teaspoons baking powder - $\frac{1}{2}$ teaspoon ground cinnamon - 1 pinch salt - $\frac{1}{2}$ cup butter
- chilled - 1 egg - $\frac{1}{2}$ cup half-and-half cream - 1 cup chopped pear

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Sift together flour
2. brown sugar
3. baking powder
4. cinnamon
5. and salt in a large bowl; cut in butter until mixture has a crumbly texture. Whisk together egg and half-and-half in a separate bowl; stir egg mixture into flour mixture until combined; stir in pear. Drop large spoonfuls of the dough onto an ungreased baking sheet. Bake in the preheated oven until golden brown
6. about 15 minutes; rest briefly on a cooling rack before serving.