THE J.M. SMUCKER Co

French Toast Scones

Prep Time	Cook Time	Serves	Difficulty
15 mins	18 mins	12	N/A

Ingredients

- **Scones:**
- 3 cups (750 mL) **Robin Hood®** Original All Purpose Flour

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- 1 cup (250 mL) packed brown sugar
- 1 tbsp (15 mL) baking powder
- 1 tsp (5 mL) cinnamon
- 1/2 tsp (2 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1 cup (250 mL) All-Vegetable Shortening, chilled
- 1 cup (250 mL) **Carnation®** Regular Evaporated Milk
- **Glaze:**
- 1/2 cup (125 mL) icing sugar
- 3 tbsp (45 mL) maple syrup
- 2 tbsp (30 mL) **Carnation®** Regular Evaporated Milk

Directions

Step 1:

Preheat oven to 400°F (200°C). Line baking sheet with parchment paper.

Step 2:

Scones: Combine flour, sugar, baking powder, cinnamon, baking soda and salt in a large mixing bowl.

Step 3:

Cut in shortening using a pastry blender or two knives until mixture resembles coarse meal. Add evaporated milk and mix with a fork to create soft, slightly sticky dough. Press dough into a ball. On lightly floured surface, knead gently. Pat dough into 1” (2.5 cm) thick circle. Cut into 12 wedges. Place on prepared baking sheet.

Step 4:

Bake in preheated oven, 15-18 minutes or until golden brown. Cool on wire cooling rack.

Step 5:

Glaze: Mix icing sugar, maple syrup and evaporated milk in a small bowl. Drizzle glaze over warm scones.

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