Cinnamon Chip Scones

2 and 1/4 cups flour

1/4 cup + 1 Tablespoon sugar

1/4 cup brown sugar

2 and 1/2 teaspoons baking powder

1/2 teaspoon salt

2 teaspoons cinnamon

6 Tablespoons butter frozen

1/2 cup buttermilk

1 large egg

1 cup cinnamon chips

Grate the butter with using a food processor.  Transfer to another bowl.

Combine flour, 1/4 c. sugar, brown sugar, baking powder, salt, and 1 t. cinnamon in food processor.

Add butter to dry ingredients and process just until combined.

In a large bowl, whisk together buttermilk and egg.

Add dry ingredients to buttermilk mixture and stir together with a rubber scraper.

Fold in cinnamon chips.

Gently gather dough in hands and divide in half.

Press each half into an 8" disk onto a silpat lined baking sheet.

Combine remaining sugar and cinnamon and sprinkle over each disk.

Bake 22 minutes at 400.