Cinnamon Scones

 2 cups (250g) all-purpose flour

 1/2 cup (100g) packed light or dark brown sugar

 2 and 1/2 teaspoons baking powder

 1 and 1/4 teaspoons ground cinnamon

 1/2 teaspoon salt

 8 Tablespoons (115g) unsalted butter, frozen

 1/2 cup (120ml) heavy cream (plus a little extra for brushing)

 1 large egg

 1 teaspoon vanilla extract

 1 cup cinnamon chips

 sugar for sprinkling

Glaze

 1/4 cup (120g) confectioners' sugar

 1 Tablespoon half and half

 1/4 teaspoon vanilla extract

Freeze butter and grate into fine pieces.

Combine flour, brown sugar, baking powder, cinnamon and salt in large bowl.

Cut butter into dry ingredients using a pastry cutter until bite size pieces form.

Combine egg, cream and vanilla.

Fold wet ingredients into dry with rubber scraper.

Stir in cinnamon chips.

Being careful not to overwork the dough - shape into a ball and then flatten into an 8 inch circle on a silpat lined baking sheet. Cut into 8 equal pieces.

Brush the top of the scone with cream and sprinkle with sugar.

Bake 25 minutes at 400.

Combine glaze ingredients and drizzle over cooled scone.