
Kona Coffee MacNut Scones

Total time: 38 min Yield: 18 servings

Ingredients

2/3 cup half & half
1 tsp vanilla extract
4 tsp Kona coffee (finely ground)
2 to 2 1/4 cup all-purpose flour
1 Tbsp baking powder
pinch salt
1 cup light brown sugar (packed)
1 stick unsalted butter (chilled, small cube)
1/2 cup macadamia nuts (small dice)
non-stick cooking spray

Prep Time: 20 min Cooking Time: 18 min Total Time: 38 min

Instructions

Preheat oven to 350°F.

In a small mixing bowl, combine the half & half, vanilla and coffee; let soak for 10 minutes.

Place the flour, baking powder, salt and brown sugar in a large mixing bowl; stir to combine. With a pastry blender, fork or electric mixer with paddle attachment, cut the butter into the dry ingredients until the dough is crumbly, about 2 to 3 minutes.

Add the macadamia nuts and mix about 30 seconds; then add the coffee mixture to the dough until just combined. Do not overmix.

Spray a cookie sheet with non-stick spray or line with parchment paper. Using an ice cream scoop, portion the dough into approximately 2 oz. servings. Place onto a cookie sheet, 2" apart and bake for 18 minutes.

Enjoy these taste-of-Hawai'i-Island scones for breakfast or brunch with a cup of freshly brewed Kona coffee.

Recipe brought to you by:

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