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## **Butterscotch Cream Scones**

2 cups flour  
1/3 cup packed light brown sugar  
1 tbsp baking powder  
3/4 tsp salt  
1/2 cup (1 stick) unsalted butter – chilled and diced  
1 cup butterscotch chips  
1/2 cup heavy cream  
1 tsp vanilla  
1 large egg

Preheat the oven to 400 degrees. Combine the flour, sugar, baking powder and salt in a medium bowl. Add the chilled/diced butter using a pastry blender until well blended. Add the chips. Whisk together the cream, egg, vanilla in a small bowl. Gradually add the cream mixture to the dry ingredients, tossing with a fork until the dough forms a moist clump. Add more cream if too dry. Roll into a ball and pat it out into a round circle like a pizza on a greased cookie sheet. Score the dough into eight wedges. Bake until golden brown; approximately 20 minutes. Watch the edges for too much browning.

Serve warm with mascarpone cream sprinkled with freshly grated nutmeg.

Serves 8.