



Glazed Scone Loaf

YIELD: ONE 12" x 4" LOAF

For an impressive brunch centerpiece with gooey cinnamon filling, layer our French Toast Scones with Baker's Cinnamon Filling and bake them in a tea loaf pan.

INGREDIENTS

CINNAMON FILLING

$\frac{1}{4}$ cup (114g) Baker's Cinnamon Filling
3 tablespoons (43g) water

LOAF

1 package French Toast Scone Mix
 $\frac{1}{2}$ teaspoon salt
8 tablespoons (113g) unsalted butter, cold; cubed
1 egg
 $\frac{1}{2}$ cup (113g) milk

GLAZE

$\frac{1}{2}$ cup (57g) confectioners' sugar
 $1\frac{1}{2}$ teaspoons milk
 $\frac{1}{2}$ teaspoon King Arthur Pure Vanilla Extract
pinch Vietnamese cinnamon

INSTRUCTIONS

1. Preheat oven to 375°F. Lightly grease your Tea Loaf Pan, line with a parchment sling, then grease the parchment.
2. **For the cinnamon filling:** Combine Baker's Cinnamon Filling and water; set aside.
3. **For the loaf:** Combine scone mix and salt; work in butter until unevenly crumbly. Whisk together egg and milk and add to the dry ingredients. Stir just until moistened, then use hands to gently bring dough together. Transfer to lightly floured work surface: cut in half.
4. Use a floured pin to roll out one of the dough halves to 3" x 15" rectangle, sprinkling with flour to prevent sticking. Cut lengthwise to make five 3" squares.
5. Spread all but one square with a generous smear of the prepared cinnamon filling, then stack so the uncoated piece is on top. Place stack standing on edge in one side of the loaf pan so that the uncoated piece is facing the end.
6. Repeat with remaining dough, coating all pieces with cinnamon filling. Place the second stack right next to the first one in the pan; again, the uncoated side should face the end of the pan. The dough should take up about 50% of the pan with room on both ends. It will expand to fill the pan as it bakes. It's OK if some scone pieces begin to tilt over.
7. Bake for 38 to 40 minutes, covering with foil if necessary, until top is golden brown. Let cool 15 minutes, then use parchment sling to transfer to cooling rack.
8. **For the glaze:** Whisk together confectioners' sugar, milk, vanilla, and cinnamon. Drizzle over loaf. Let glaze set for 10 to 15 minutes, then serve warm or at room temperature.



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