

Cream Cheese Glaze

Cream Cheese Glaze with Cider and Cinnamon

You will need the following:

3/4C Confectioners Sugar
4 oz cream cheese (room temperature)
1/2 - 1 t cinnamon
2-3 dashes of Apple Cider

Beat cream cheese until softened. Add in powdered sugar and cinnamon. Add enough apple cider until you achieve desired consistency. Brush on scones when warm.

**Recipe found on BnB Finder.com; compliments of Camellia Inn, CA.

VictorianHouseScones.com



HANDY TIPS: Brushing the glaze on warm will help spread it easily--but do allow the scones to cool for a few minutes before glazing.

Since the glaze does contain cream cheese, remember to refrigerate any extra glaze or glazed scones.

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