

Maple Nut Scones

Yields 8-10 med. sized Scones

1 cups + 2 Tb flour
1 tsp. baking powder
1/2 tsp baking soda
1/2 tsp salt
1/4 c. sugar

5 Tb. cold butter, cut into small pieces
1/3 cup pecans or walnuts, chopped
1/4 c. whipping cream (or heavy cream)
1/4 c. buttermilk

1. Preheat oven to 375°
2. Mix dry ingredients, add butter (cut into flour mixture using either a pastry blender, or table knives) to make a coarse mixture.
3. Add nuts, mix well.
4. Mix whipping cream and buttermilk together.
5. Make a well into the dry mixture, add cream and buttermilk, mix until all is wet (you may have to use your hands).
6. Coat cutting board with flour and turn the dough out onto the board. Form the dough into a rectangle about 1/2-1" thick. Cut into 6 triangles.
7. Place triangles on a cookie sheet. Bake 15 minutes, until golden. Cool on a cooling rack.
8. Spread glaze over tops of hot scones.

MAPLE GLAZE - mix together in a small bowl:

1/2 cup + 1 Tb. sifted powdered sugar
3 Tb maple syrup