

Maple-Oat Scones

Yield: 10-12 scones

Scone Ingredients:

1 $\frac{3}{4}$ cups all-purpose flour
 $\frac{3}{4}$ cup whole-wheat flour
 $\frac{1}{2}$ cup rolled oats
1 tablespoon baking powder
1 tablespoon sugar
1 teaspoon salt
1 $\frac{1}{2}$ sticks super-cold unsalted butter, diced
 $\frac{3}{4}$ cup super-cold buttermilk
1 teaspoon vanilla
 $\frac{1}{4}$ cup maple syrup
2 large eggs, lightly beaten

1 egg beaten with 1 tablespoon of water for an egg wash to brush on top of the scones

Glaze Ingredients:

$\frac{3}{4}$ cup confectioners' sugar
 $\frac{1}{4}$ cup maple syrup



- Step 1:** **Preheat oven to 400°F.** In the bowl of a stand mixer using a paddle attachment, gently mix together all-purpose flour, whole-wheat flour, oats, baking powder, sugar, and salt.
- Step 2:** Add the butter cubes and blend until the butter is covered in flour and is the size of small peas.
- Step 3:** In a large liquid measuring cup mix together the buttermilk, maple syrup, vanilla and beaten eggs.
- Step 4:** Slowly add the liquid mixture to the flour-butter mixture and blend until just combined. The dough will probably be sticky. Turn dough out onto lightly-floured counter and roll-out or pat down to an inch-thick.
- Step 5:** Using a round biscuit cutter, cut out rounds and place onto a baking sheet pan lined with parchment paper. Brush the tops with the egg wash.
- Step 6:** Bake for 20-25 minutes or until tops are lightly browned. Let them cool completely before applying glaze.

For the glaze....

Combine sifted confectioners' sugar and maple syrup together and stir well ensuring there are no lumps. Drizzle over cooled scones.