

Maple Pecan Scone with Maple Glaze

These Maple Pecan Scones have winter written all over them. So delicious with a subtle nuttiness that screams comfort, and a maple finish that has you coming back for more.

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Prep Time: 15 min **Cook Time:** 22 min **Total Time:** 37 minutes

Yield: 8

Category: biscuits & scones



INGREDIENTS

SCALE

Scone Ingredients:

- 1 3/4 cups all purpose flour
- 1/2 cup almond flour
- 2T light brown sugar
- 1/2 tsp baking soda
- 2 tsp baking powder
- 1/2 tsp kosher salt
- 4 ounces unsalted butter, 1/2 "cubed and chilled
- 1/2 cup buttermilk
- 1 egg
- 1/3 cup pure maple syrup
- 1/2 cup chopped and toasted raw pecans

Maple Glaze Ingredients:

- 1/4 cup pure maple syrup
- 1/2 cup powdered sugar
- 1T heavy cream

INSTRUCTIONS

1. Line a baking sheet with parchment or a silicone baking mat (or another pan that will fit into your freezer as you will freeze before baking). Set aside.
2. Combine dry ingredients, through kosher salt, in a bowl. Stir to combine.
3. In another small bowl, mix together the buttermilk, egg, and maple syrup. Set aside.
4. Add the cold, cubed butter into the dry mix. Using your hands or a pastry cutter, quickly combine the butter and dry ingredients until it's sandy in texture, with no bigger than pea size pieces of butter. You don't want the butter to get warm and melty.
5. Add the maple/milk/egg mixture to the dry ingredients. Stir with fork until it lumps together. Fold in the toasted pecans, just until well distributed.
6. Dump the dough onto a lightly floured surface, avoiding using too much flour. Shape the dough into a circle with a thickness of about 1". Cut the circle into eight pieces.
7. Transfer the pieces to the prepared baking sheet or freezer safe pan. Place in the freezer for at least one hour.
8. While these are freezing, combine the glaze ingredients, stirring until smooth with a fork or small whisk.
9. After one hour (or longer if you do this ahead of time), take the unbaked scones out of the freezer, keeping them in the pan that you've used for freezing, and spoon 1 tablespoon of

the glaze mixture over each scone. Place them back in the freezer for at least 30 minutes or until the glaze is frozen.

10. Preheat oven to 400 degrees. If you've used something besides a baking sheet for freezing the scones, prepare a baking sheet with parchment paper for a silicone baking sheet. Place the scones a couple inches apart on the prepared baking sheet. If you've used a baking sheet, it can go straight in the oven.
11. Place the frozen tray of unbaked scones (make sure there is a couple inches of space between each scone) in the oven for 22 minutes or until golden brown.
12. Cool until warm. Eat!

NOTES

These scones are crumbly! That would sometimes point to being dry, but it works well with this particular scone. Not too dry, just messy.

For Valentine's day, you can use a heart cookie cutter to cut the scone pieces instead of cutting it into 8 pizza slices. Based on the size of your cutter, the baking time may vary slightly, but it will work just fine. They won't be perfect hearts once baked, but no ones heart is perfect anyway!

These are great for gifts. Bake, let cool, and pack in a pastry box with Valentine's stickers or cello bags with a cute, festive ribbon.

Don't buy buttermilk just for this recipe. If you have white vinegar or lemon juice at home, put 1 teaspoon in a 1/3 cup measuring cup. Fill the rest with milk (whole if you have it). Let it sit for a few minutes before adding.

When I shaped the dough into a round before cutting into "pizza" slices, it measured about 8 inches. The thickness should be approximately 1 inch (which is the more important measurement).

These scones can be made ahead of time and baked as desired. Complete the instructions through #7 or #9 based on the time that you have. Ultimately, you will need to get through step #9 as it requires additional freezing, but you can take a break either place!

We used organic flour, butter, sugar, eggs, and milk at the bakery which I also try to do at home. Great ingredients make for great goodies!

Find it online: <https://www.flourandco.com/glazed-maple-pecan-scones/>