

# Maple Pecan Scones

## INGREDIENTS

- 2 cups all-purpose flour
- 1 Tbsp baking powder
- 2 Tbsp sugar
- 1/4 tsp kosher salt
- 3/4 cup half & half
- 2 Tbsp lemon juice
- 4 Tbsp maple syrup, divided
- 6 Tbsp butter
- 1/8 cup chopped pecans
- 1 cup powdered sugar



## DIRECTIONS

1. Preheat oven to 400° F.
2. Add flour, baking powder, sugar, and salt to a large bowl; stir to combine. Add butter to dry mix. Using two forks, break up the butter until the mixture looks like coarse crumbs.
3. Create a well in the center of the dry butter mixture and pour in half & half, lemon juice, and half of the maple syrup (2 Tbsp).
4. Fold everything together until just mixed; do not overwork the dough. Add pecans and gently stir.
5. Place dough on a floured surface and fold ten times. Transfer dough to a non-greased baking sheet and shape into a 1-inch thick circle.
6. Partially cut the circle into 8 wedges (do not cut all the way through). Bake for 15-20 minutes or until golden brown.
7. Remove scones from oven and let cool for 5 minutes.
8. Whisk together remaining maple syrup (2 Tbsp) with powdered sugar and drizzle over scones. \*Add 1 Tbsp. of water at a time if needed to thin out mixture to be able to drizzle.