



Glazed Maple-Pecan Oatmeal Scones

Makes 8 pretty good sized scones

Ingredients

- 1 ½ cups old-fashioned rolled oats (4 1/2 ounces)
- ½ cup coarsely chopped pecans
- ¼ cup whole milk
- ¼ cup heavy cream (or you can use ½ cup half and half in lieu of whole milk + heavy cream)
- ¼ cup maple syrup
- 1 large egg
- 1 ½ cups unbleached flour (7 1/2 ounces)
- 2 teaspoons non-aluminum baking powder
- ¼ teaspoon table salt
- 10 tablespoons cold salted butter, cut up into ½ inch pieces

Glaze Ingredients

- 3 tablespoons pure maple syrup
- ½ cup powdered sugar
- To top the scones before baking: About 1 tablespoon Turbinado sugar (raw cane sugar)

Instructions

Adjust oven rack to middle position; heat oven to 375 degrees.

Spread oats and pecans evenly on baking sheet and toast in oven until fragrant and lightly browned, 6-8 minutes; cool on wire rack. (Truthfully I do this in my workhorse toaster oven)

Increase oven temperature to 450 degrees. Line second baking sheet with parchment paper. When oats are cooled, measure out 2 tablespoons and set aside.

Whisk milk, cream, ¼ cup maple syrup, and egg in large measuring cup until incorporated; remove 1 tablespoon to small bowl and reserve for glazing.

Pulse flour, baking powder, and salt in food processor until combined, about four 1-second pulses. Scatter cold butter evenly over dry ingredients and pulse until mixture resembles coarse cornmeal, twelve to fourteen 1-second pulses.

Transfer mixture to medium bowl; stir in cooled oats. Using a rubber spatula, fold in liquid ingredients until large clumps form. Mix dough by hand in bowl until dough forms a cohesive mass.

Dust work surface with half of reserved oats, turn dough out onto a work surface, and dust top with remaining oats. Gently pat into 7-inch circle about 1 inch thick. Using a bench scraper or chef's knife, cut dough into 8 wedges and set on parchment-lined baking sheet, spacing them about 2 inches apart. Brush surfaces with reserved egg mixture and sprinkle with 1 tablespoon turbinado sugar.

Bake until golden brown, 12 to 14 minutes; cool scones on baking sheet on wire rack 5 minutes, then remove scones to cooling rack and cool to room temperature, about 30 minutes.

When scones are cooled, whisk maple syrup and confectioner's sugar until combined; drizzle glaze over scones.