

Glazed Maple-Walnut Oatmeal Scones
adapted from Baking Illustrated, makes 8 large scones

*1 & 1/2 cups whole rolled oats
1/2 cup chopped walnuts or pecans
1/4 cup whole milk
1/4 cup heavy cream
1 large egg
1/4 cup real maple syrup
1 & 1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 & 1/4 sticks (10 tablespoons) cold unsalted butter, cut into
1/2 inch cubes*

For the Glaze (*glaze is optional – I don't usually make it*)

*3 tablespoons real maple syrup
1/2 cup confectioner's sugar*



Step 1: *Preheat to 375F. Spread the oats and nuts evenly on a baking sheet and toast in the oven 7 – 9 minutes until lightly browned and fragrant. Cool the pan on a wire rack. Crank up the oven to 450F. Line a second baking sheet with parchment paper or a silpat. When the nuts and oats have cooled, measure out 2 tablespoons of the oats (for dusting the dough) and set aside.*

Step 2: *Whisk the milk, egg, cream and maple syrup in a large measuring cup until incorporated. Remove 1 tablespoon to a small bowl and reserve for glazing.*

Step 3: *Pulse the flour, baking powder and salt in a food processor until combined – about four 1 second pulses. Scatter the cold butter evenly over the dry ingredients, and process until the mixture resembles coarse cornmeal – about twelve to fourteen 1 second pulses. Transfer the mixture to a bowl and stir in the cooled oats and nuts. Using a rubber spatula, fold in the liquid ingredients until large clumps form. Mix the dough by hand in the bowl until the dough forms a cohesive mass.*

Step 4: *Dust your work surface with half the reserved oats and turn the dough onto the work surface, dusting the top with the remaining oats. Gently pat into a 7-inch circle, about 1 inch thick. Using a scraper or chef's knife, cut the dough into 8 wedges, and place on the baking sheet, about 2 inches apart. Brush the surfaces with the reserved egg & milk mixture. Bake until golden brown, about 12 to 14 minutes. Cool the scones by setting the baking sheet on a wire rack for 5 minutes, and then moving the scones individually to the rack until completely cooled, about 30 minutes.*

***Step 5:** Once the scones are cooled to room temperature, whisk the 3 tablespoons of maple syrup together with the confectioner's sugar. Working quickly, drizzle the glaze over the scones. Serve, or store in an airtight container up to 3 days.*

DON'T: Make the glaze in advance, it will turn into icing. Wait till you are ready to drizzle. If its not falling freely from your spoon, jiggle your wrist a bit.

DO: Cut your butter in advance, and refrigerate until ready to use. The less time the cold butter is in your hands, the better.

DON'T: Leave the oats and nuts in the oven too long when toasting. The nuts will scorch quickly.

***My Notes:** I intend to try substituting cashew cream for the milk and heavy cream one of these days – don't know if it would change the texture or not. I'd still use the real butter however – so it wouldn't ever be a vegan recipe. I've used the extra thick cut Red Mill oats, but I think overall, regular old-fashioned Quaker Oats work better.*