

Maple Oat Nut Scones

- 2 cups All-purpose Flour
- 1 ¼ cup Regular Oats, Ground In A Food Processor Or Blender
- 1/3 cup Sugar
- 2 Tablespoons Baking Powder
- 1/4 teaspoon Salt
- 2 sticks (1 Cup) Cold Butter, Shredded with the grater
- 1/2 cup Pecans, Finely Chopped
- 3/4 cups Buttermilk (more If Needed)
- 1 whole Egg
- 1 teaspoon Maple Extract

Icing

- 5 cups Powdered Sugar
- 1/4 cup Whole Milk
- 2 Tablespoons Melted Butter
- 2 Tablespoons Strong Coffee
- 2 teaspoons Maple Extract

INSTRUCTIONS

Preheat oven to 350 degrees.

In a large bowl, combine flour, ground oats, sugar, baking powder, and salt. Stir to combine. Grate the butter into the dry ingredients (careful not to melt) until the mixture resembles coarse crumbs. Stir in the chopped pecans.

Whisk together the buttermilk, egg, and 1 teaspoon maple extract. Pour into flour mixture, stirring gently, until it all comes together. (Mixture will not come together in one cohesive ball; it should be in a few large clumps with some crumbs in the bowl.) If it is overly crumbly and will not come together at all, add a couple of tablespoons of extra cream and work it in.

Turn the dough out onto a cutting board or floured surface and use your hands to press into a 6-to-8-inch circle about 3/4 inch thick. Cut into 8 equal wedges (or you can cut into smaller wedges to get more.) Transfer to a baking sheet lined with a baking mat or parchment and bake for 20-24 minutes, or until poufy and set and just barely golden. (Shouldn't have much color on them at all.) Remove from the oven and allow to cool completely.

Combine all the icing ingredients. Make sure it's thick but still pourable. Drizzle a very generous amount on each one, then sprinkle on a few more chopped pecans. Allow the icing to set completely, then serve.

(Scones will keep nice and fresh for days in a plastic zipper bag.)