AUTUMN APPLE SCONES WITH MAPLE CINNAMON GLAZE

By: Simply Creative Chef Rob Scott

Ingredients: Yields 8 scones

For the apple scones:
2 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon cinnamon
½ teaspoon nutmeg
½ teaspoon salt
½ cup unsalted butter, frozen and grated
½ cup buttermilk
1 large egg
½ cup brown sugar
1 teaspoon vanilla
1 medium apple, chopped
2 tablespoons cream
For the maple cinnamon glaze:
½ cup powdered sugar
2 tablespoons maple sugar
½ teaspoon cinnamon

Directions:

- Preheat the oven to 400 degrees F
- In a large bowl, whisk together the flour, baking powder, cinnamon, nutmeg, and salt
- Add grated butter and mix together with your hands until flour mixture is crumbly taking care not to overwork the dough
- In a medium bowl whisk together buttermilk, brown sugar, egg, and vanilla
- Stir in the cubed apple
- Pour this into the larger bowl with the flour mixture and stir together until everything is combined
- Turn the dough onto work surface and lightly dust with flour
- Shape the dough into an 8-inch circle
- Cut the dough into 8 wedges, separate the wedges slightly, and brush the tops of the scones with cream
- Place on baking sheet with silicone mat and bake the scones for 22-24 minutes or until golden brown
- Remove from the oven and let cool for several minutes
- While the scones are cooling, prepare the glaze: in a small bowl stir together powdered sugar, maple syrup, and cinnamon and drizzle over the scones