

# Maple Oat Scones

## Ingredients

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## Instructions

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Heat oven to 400 degrees with rack in center.

Lightly beat 4 eggs. Combine the buttermilk, 1/2 cup of the maple syrup, and beaten eggs. Chill well before continuing.

In the bowl of an electric mixer fitted with the paddle attachment, combine all-purpose flour, whole-wheat flour, oats, baking powder, sugar and salt. Mix slightly at low speed. Blend the butter and shortening a little at a time at the lowest speed and mix until butter is in pea-sized pieces.

Divide the mixture between 2 large bowls. Add the egg mix to one bowl and mix well. Add the rest of

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the dry ingredients 1/3 at a time until just mixed. Cut with a knife to be sure there are still plenty of chunks of butter, but none larger than a pea. Divide the dough into 4 parts and dump each portion onto a piece of parchment. Cover with more parchment and roll dough out to 1-inch thick with a rolling pin. (There will be lumps of butter in dough.)

Chill well (again). Then cut in 3-inch rounds with plain or fluted cutter and place on a prepared baking sheet.

Lightly beat remaining egg with milk or 1 tablespoon milk. Brush tops of scones with egg mixture. Bake until tops are crisp and insides are

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done, 20 to 25 minutes. Remove baking sheet to wire rack to cool for 5 minutes.

Make a glaze by combining confectioners sugar, remaining 1 cup maple syrup. Drizzle each scone with the glaze. Sprinkle with a little uncooked oats, if desired.