THE J.M. SMUCKER Co

Maple Syrup Scented Scones

Prep Time	Cook Time	Serves	Difficulty
15 mins	17 mins	16	N/A

Ingredients

- **Scones:**
- 3 cups (750 mL) **Five Roses®** All Purpose Bleached White Flour

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- 2 tbsp (30 mL) packed brown sugar
- 1 tbsp (15 mL) baking powder
- 1/2 tsp (2 mL) baking soda
- 1/2 tsp (2 mL) salt
- 3/4 cup (175 mL) All Vegetable Shortening, cold, cut into 1/2” (1.3 cm) pieces
- 1/2 cup (125 mL) 35% whipping cream
- 1/2 cup (125 mL) pure maple syrup
- **Maple Glaze:**
- 2 tbsp (30 mL) 35% whipping cream
- 2 tbsp (30 mL) pure maple syrup
- 2 tbsp (30 mL) icing sugar

Directions

Step 1:

Preheat oven to 375ºF (190ºC). Line a baking sheet with parchment paper.

Step 2:

Combine flour, brown sugar, baking powder, baking soda and salt in a large bowl. Cut in shortening using a pastry blender, 2 knives or your fingertips until mixture resembled coarse meal. In separate bowl stir together whipping cream and maple syrup. Add to flour mixture, stirring just until dough comes together. Add extra cream, 1 tbsp (15 mL) at a time if dough is too dry. Knead dough together gently.

Step 3:

Pat dough into an 8” round and cut into 16 wedges. Place on prepared baking sheet.

Step 4:

Bake in preheated oven 15-17 minutes or until golden or a toothpick inserted in center of scone comes out clean. Transfer to a wire rack.

Step 5:

Glaze; combine whipping cream and maple syrup in medium bowl. Add icing sugar to form glaze. Drizzle or spread glaze over warm scones. Allow glaze to set before serving.

If you want a stronger maple flavour, add 1 tsp (5 mL) maple extract to the scone batter and a 1/4 tsp (2 mL) to the glaze.

The glaze will be thin; if you prefer a thicker glaze, just add 1 tbsp (15 mL) of icing sugar at a time until you reach desired thickness.

Images

