

# Maple Pecan Scones

## with Bourbon Glaze

These rich and nutty scones are filled with pecans and sweetened with maple syrup, topped with a bourbon-infused glaze.

2 C all-purpose flour	1/4 C maple syrup
1/4 C granulated sugar	1/2 C heavy cream
1 T baking powder	1 egg
1/2 t salt	1 t vanilla extract
1/2 C unsalted butter, cold and cubed	1/2 C pecans, chopped

### BOURBON GLAZE:

1 C confectioners' sugar	cooled
2 T Kentucky Bourbon tea, brewed and	1 t maple syrup

### PREPARE SCONES:

Preheat your oven to 400°F. In a large bowl, whisk together the flour, sugar, baking powder, and salt. Cut in the cold butter until the mixture resembles coarse crumbs. In a separate bowl, whisk together the maple syrup, heavy cream, egg, and vanilla extract. Add the wet ingredients to the dry ingredients and mix until just combined. Fold in the chopped pecans.

Turn the dough out onto a lightly floured surface and shape into a circle about 1 inch thick. Cut into 8 wedges and place on a baking sheet lined with parchment paper. Bake for 15-18 minutes, or until golden brown. Let cool on a wire rack.

### PREPARE BOURBON GLAZE:

In a small bowl, whisk together the confectioners' sugar, brewed Kentucky Bourbon tea, and maple syrup until smooth. Drizzle over the cooled scones.