



## THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

### Maple Oatmeal Scones (adapted just slightly from Barefoot Contessa)

I used traditional rolled oats, which worked just fine.

#### Scones:

- 1¾ cups (8.4 ounces) all-purpose flour
- ½ cup whole wheat flour
- ½ cup quick-cooking oats, plus additional for sprinkling
- 1 tablespoon baking powder
- 1 tablespoon granulated sugar
- 1 teaspoon salt
- 16 tablespoons (2 sticks) cold unsalted butter, cut into ½-inch cubes
- ¼ cup cold buttermilk
- ¼ cup pure maple syrup
- 2 large eggs, lightly beaten

#### Glaze:

- ½ cup confectioners' sugar
- ¼ cup pure maple syrup
- ½ teaspoon pure vanilla extract

1. Preheat the oven to 400 degree. In the bowl of an electric mixer fitted with a paddle attachment, combine the flours, oats, baking powder, sugar and salt. Blend the cold butter in at the lowest speed and mix until the butter is in pea-size pieces. Combine the buttermilk, maple syrup and eggs and add quickly to the flour-and-butter mixture. Mix until just blended. The dough may be sticky.
2. Dump the dough out onto a well-floured surface and be sure it is combined. Flour your hands and a rolling pin and roll the dough ¾ to 1 inch thick. You should see lumps of butter in the dough. Cut into 3-inch rounds with a plain or fluted cutter and place on a baking sheet lined with parchment paper. Lightly knead the scraps together and cut more scones.
3. Bake for 20 to 25 minutes, until the tops are crisp.
4. To make the glaze, combine the confectioners' sugar, maple syrup and vanilla. When the scones are done, cool for 5 minutes, then drizzle each scone with 1 tablespoon of the glaze. For garnish, sprinkle a few uncooked oats on the tops of the scones.