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