

# Holiday Scones

## For the Scones:

### Ingredients

- 1 1/4 cups whole-wheat flour
- 1 1/4 cups all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon table salt
- 1/2 cup (1 stick) cold unsalted butter, cut into small cubes
- 1/2 cup maple syrup
- 1/3 cup whole
- 1/4 cup chopped mixed candied fruit
- 1/4 cup dried cranberries
- 1/2 cup raisins
- 1/2 cup roasted chopped walnuts (bake on cookie sheet at 350° for 12 minutes)

### Instructions

Preheat your oven to 425° and set a rack to the middle position. Whisk together the flours, baking powder, and salt until combined. Using a pastry cutter, thoroughly combine butter into the flour. Add candied fruit, cranberries, raisins and walnuts. Pour in the syrup and milk, stir well with a fork. If needed, add another tablespoon or two of syrup to form a dough.

Turn the dough out onto a baking sheet lined with parchment paper, press into an 8-inch circle. Cut into 8 equal wedges (no need to separate them). Bake until puffed and golden brown on top, 20 to 25 minutes.