

Maple Brown Sugar Cinnamon Scones

For the Scones:

Ingredients

- 2 1/2 cups all-purpose flour
- 1/3 cup brown sugar
- 1 tablespoon cinnamon
- 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 milk

Instructions

Preheat your oven to 425° and set a rack to the middle position. Whisk together the flour, brown sugar, cinnamon, baking powder, and salt until combined. Using a pastry cutter, thoroughly combine butter into the flour. Pour in the syrup maple 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.