

# Maple Walnut Scones

## Ingredients

- 1/2 cup finely ground roasted walnuts
- 2 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 milk
- 1 cup chopped roasted walnuts

## Instructions

Roast walnuts, bake on cookie sheet at 350° for 12 minutes.

Raise oven to 425°. Whisk together the ground roasted walnuts, flour, baking powder, and salt until combined. Using a pastry cutter, thoroughly combine butter into the flour. Add walnuts and mix in. Pour in the maple 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.