



Apple Scones with Maple Brown Butter Glaze

Ingredients:

- 2 ³/₄ cups (330 grams) unbleached all-purpose flour, or a gluten-free blends)
- 1 tablespoon baking powder
- ³/₄ teaspoon kosher salt
- 1 ¹/₂ teaspoons cinnamon
- ¹/₄ teaspoon nutmeg (freshly grated is divine but powdered will work)
- ¹/₄ teaspoon ground allspice or ground cloves
- 3 tablespoons granulated sugar
- ¹/₂ cup (1 stick) unsalted butter, frozen
- 1 medium apple (such as Honeycrisp), halved and cored (leave the skin on unless it has super thick skin like Arkansas Black)
- ¹/₂ cup cold heavy cream, or buttermilk, or watered-down plain yogurt, or a nut or soy milk
- ¹/₂ cup cold applesauce, unsweetened (Note: You can easily make your own applesauce grating 1-2 peeled, cored apples using the large holes of a box grater. Place apples with 1-2 tablespoons of apple juice or cider or water in a microwave safe bowl.) Cover lightly, then microwave for 45 seconds. Stir and microwave for 45 more seconds. Or simmer on the stovetop for 2-3 minutes until the apples are soft. Use a potato masher or a fork to make applesauce. Drain the apples, spread on a plate and place in the freezer to cool.
- 1 tablespoon vanilla extract
- 1 cold large egg

Brown Butter Maple Glaze

- 2 tablespoons unsalted butter
- ¹/₃ cup powdered sugar, sieved so it is light and fluffy (and not lumpy)
- 2 to 3 tablespoons maple syrup (You'll use enough to make a thick pouring consistency).

Preparation

1. Position your rack in the center of the oven, and preheat to 425°F.
2. Line a baking sheet with parchment paper or a silpat mat.
3. In a large bowl, whisk together the dry ingredients (flour, baking powder, salt, cinnamon, nutmeg, and allspice or cloves and sugar) until combined.

4. In a small bowl or liquid measuring cup, whisk together the wet ingredients. Start by beating the egg until it is combined, then add the other wet ingredients (cream or whatever liquid you are using), applesauce and vanilla until thoroughly mixed. Refrigerate until ready to use. If you are using cooled applesauce, put the mixture in the freezer.
5. Using the large holes of a box grater, grate the cored apple onto a small plate or cutting board.
6. Using the same box grater, grate the frozen butter over the dry ingredients. (You can peel down the paper halfway down the butter and use two frozen sticks grating halfway to end up with the same amount.) Using a spatula, toss and coat the butter in the flour. Add the grated apple and toss again.
7. Add the liquid ingredients to the dry ingredients. Gently fold ingredients together with a fork until the dough just starts to hold together in a loose ball, being careful not to over-mix. (Overmixing makes a tough scone! Using a rubber spatula, lift and scoop the ingredients to combine). Turn the dough (and any loose flour from the bowl) onto a lightly floured surface. Flour your hands so the dough doesn't stick and gently knead a few times until it comes together into a disk.
8. Form the dough into one 7-inch round circle, then cut the circle into 8 triangle-shaped wedges. Arrange about 2 inches apart on the prepared baking sheet. Bake for about 20 minutes, or until golden brown and a toothpick inserted in the middle comes out clean.
9. While the scones bake, make the brown butter-maple glaze.
10. In a small saucepan over medium heat, melt the butter and cook until it turns brown and smells nutty, about 3 to 4 minutes. A lighter colored pan makes it easier to see how brown your butter is getting. Stir frequently, scraping up any bits from the bottom so they don't burn. Brown butter can go from brown and wonderful to burnt and terrible in seconds. Take the pan off the heat, and whisk in powdered sugar and maple syrup, starting with 2 tablespoons and adding more, if needed, to reach a consistency for drizzling.
11. Cool the scones for a 5-10 minutes, then spoon the glaze over the top of each scone. The scones are best on the day they're baked, but they can be stored at room temperature in an airtight container for 2 to 3 days. You can also make the dough,, pat it into a disk, and cut into 8 pieces. You can wrap and freeze the scones at this point. Remove frozen scones, place 2" apart on a baking sheet, and bake for 5-10 minutes longer until golden brown on top.