

Maple Scones (Flaky, Buttery & Maple-Sweetened)

Makes: 8 scones

Prep Time: 15 minutes

Bake Time: 15–18 minutes

These tender scones are lightly sweet, perfectly crumbly, and enriched with pure maple syrup for warm, cozy flavor.

Ingredients

Dry Ingredients

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- ¼ teaspoon salt
- ¼ cup cold unsalted butter, cut into cubes
- 1 teaspoon cinnamon (optional but delicious)

Wet Ingredients

- ⅓ cup pure maple syrup
- ½ cup heavy cream (plus a little extra for brushing)
- 1 teaspoon vanilla extract

Optional Mix-ins

- ½ cup chopped walnuts or pecans
- ½ cup dried cranberries
- 2 tablespoons maple sugar (for sprinkling)

Maple Glaze (optional but amazing)

- 1 cup powdered sugar
 - 2–3 tablespoons pure maple syrup
 - 1 tablespoon cream or milk
 - Pinch of salt
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Instructions

1. Preheat oven

Heat to **400°F (205°C)**.

Line a baking sheet with parchment paper.

2. Mix dry ingredients

In a large bowl, whisk flour, baking powder, salt, and cinnamon (if using).

3. Cut in the butter

Add the cold butter cubes.

Use a pastry cutter or your fingertips to work the butter into the flour until the mixture resembles coarse crumbs.

4. Mix wet ingredients

In a small bowl, whisk together:

- maple syrup
- heavy cream
- vanilla extract

5. Bring the dough together

Pour the wet mixture into the dry ingredients.

Stir until the dough just comes together — it should be slightly sticky.

Fold in nuts or dried cranberries if using.

6. Shape the scones

Turn dough onto a floured surface.

Form into a **1-inch thick disk**.

Cut into **8 triangles** and place on the baking sheet.

Brush the tops lightly with cream.

Sprinkle with maple sugar if desired.

7. Bake

Bake **15–18 minutes**, or until golden brown on top.

8. Glaze (optional)

Whisk glaze ingredients until smooth.
Drizzle over warm scones.

Tips for Perfect Maple Scones

- Keep butter **very cold** for maximum flakiness.
- Don't overmix — stop as soon as the dough comes together.
- Add a splash more cream if the dough seems too dry.
- Maple sugar sprinkled on top boosts maple flavor beautifully.