

Butter Pecan Scones
By Catherine Jessee/"Southern Living Magazine"
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Active Time: 20 minutes

Total time: 1 hour, 15 minutes

Servings: 6

Ingredients

5 Tbsp. cold unsalted butter, divided
1 cup chopped pecans
1/3 cup, plus 1/8 tsp. granulated sugar, divided
3/4 tsp. kosher salt, divided
1-1/2 cups all-purpose flour, plus more for surface
1-1/2 tsp. baking powder
1/4 tsp., plus a pinch of ground cinnamon, divided
1 large egg, cold
1 tsp. vanilla extract
9 Tbsp. cold heavy whipping cream, divided
1 cup powdered sugar
1 Tbsp. pure maple syrup

Directions

1. Preheat oven to 400°F with rack in top third position. Melt 1 tablespoon of the butter in a medium skillet over medium. Add pecans; cook, stirring occasionally, until nuts are toasted and fragrant, 2 to 3 minutes. Remove from heat, and transfer to a plate. Sprinkle pecans with 1/8 teaspoon each of the granulated sugar and the salt. Cool 10 minutes.
2. Whisk together flour, baking powder, 1/4 teaspoon of the cinnamon, 1/2 teaspoon of the salt, and remaining 1/3 cup granulated sugar in a large bowl. Cut remaining 4 tablespoons of cold butter into small cubes, and work the butter into the flour mixture using a pastry cutter or 2 forks until the mixture is crumbly but some larger pea-size pieces of butter remain.
3. Whisk together egg, vanilla, and 6 tablespoons of the cream in a medium bowl; add to flour mixture, and stir until almost combined, about 2 minutes. Add 3/4 cup of the toasted pecans, and fold until just combined and a loose, crumbly dough comes together.
4. Turn dough out onto a lightly floured surface; shape into a 6-inch-diameter disk about 3/4 inch thick. Use a sharp knife to cut disk into 6 wedges. Arrange wedges about 1/2 inch apart on a small rimmed baking sheet lined with parchment paper. Chill, uncovered, 20 minutes, or cover and chill for up to 12 hours.
5. Lightly brush tops of scones with 1 tablespoon of the cream. Bake in preheated oven until golden brown and edges are crisp, 18 to 20 minutes. Let cool on baking sheet 5 minutes.
6. While scones cool, whisk together powdered sugar; maple syrup; and remaining 2 tablespoons cream, 1/8 teaspoon salt, and a pinch of cinnamon in a small saucepan over medium, stirring constantly, until sugar dissolves and mixture thickens, about 2 minutes. Drizzle icing over warm scones, and sprinkle with the remaining 1/4 cup toasted pecans.