



Maple Scones

Developed by Chris Wickham, owner of Glen Mountain Market, Watkins Glen, NY

Makes 24-28 Scones

- 24 oz. regular flour
- 24 oz. cake flour
- 8 oz. SweeTrees Granulated Maple Sugar
- Pinch of salt
- 2¾ tbsp. Baking powder
- 18 oz. butter (softened)
- 5 eggs
- 24 oz. Buttermilk
- 8 oz. Jar of SweeTrees Maple Cream

Preheat oven to 400° F. Combine regular flour, cake flour, salt, and baking powder. Blend in SweeTrees Granulated Maple Sugar, butter and eggs, then add buttermilk. Blend till all ingredients are mixed. Using a 4 oz. ice cream scoop, arrange on a lightly greased cookie sheet. Bake for 16 to 18 minutes, or until golden brown.

Immediately remove from cookie sheet and cover with a generous amount of SweeTrees Maple Cream. Serve warm.