

Maple Scones with currants and vanilla

Maple syrup sweetens these tender, quick-to-make scones dotted with tiny dried currants and a whiff of vanilla. A powdered sugar glaze adds additional sweetness on top. I offer my thanks to Lora Brody, whose scone recipes in both [Basic Baking](#) and [The New England Table](#) inspired my version.

Makes 13 scones

1-1/2 cups all-purpose flour
1/2 cup whole wheat pastry flour
1 tablespoon baking powder
1/2 teaspoon salt
1-1/3 cups heavy cream
1/4 cup pure maple syrup, plus 2 additional tablespoons, divided
2 tablespoons unsalted butter
3/4 cup confectioners' sugar
1 teaspoon vanilla extract

Preheat the oven to 425 degrees. In a large bowl, sift the two flours, baking powder and salt. Give a quick stir with a wire whisk.

In a measuring bowl, whisk the heavy cream and the 1/4 cup of syrup. Pour the wet ingredients over the dry. Using a wooden spoon, stir to form a rough batter, being sure to incorporate all the dry bits from the bottom of the bowl. Turn the dough out onto a lightly floured board.

Knead the dough about 10 times, then pat into an 8" circle with your hands. Make it as even as you can. Use a 2-1/4" round cutter to cut the dough into 13 circles, gathering scraps as necessary to form the necessary quantity.

Line 2 baking sheets with parchment or silpats, and divide the circles between the sheets. Bake for 17-19 minutes, or until the scones are puffy and begin to color.

Meanwhile, while scones bake, place the butter in a medium saucepan. Sift the confectioners' sugar on top, and add the final 2 tablespoons of maple syrup. A few minutes before the scones are ready, place the pan over low heat and whisk until melted and smooth. Remove from heat and stir in the vanilla.

When scones have finished baking, remove them from the oven and carefully pour a bit of warm glaze over each one, smoothing with an offset spatula. Transfer to a wire rack to cool slightly.

Serve warm.