



Crunchy Granola Scones

4 ½ cups all-purpose flour
2 tablespoons baking powder
3 tablespoons granulated sugar
2 teaspoons kosher salt
2 cups Well Dressed Food Granola
(any flavor)
1 pound very cold, unsalted
butter, cut into ½ inch pieces

½ cup buttermilk
½ cup pure maple syrup
4 extra large eggs
1 extra large egg mixed with
1 tablespoon water
¼ cup Sugar in the Raw

Preheat oven to 400 degrees. In the bowl of an electric mixer fitted with the paddle attachment, mix together the flour, baking powder, sugar and salt at low speed. Add the butter and mix until the butter is the size of peas. Add the granola and mix until just combined. In a small bowl, whisk together the buttermilk, maple syrup and eggs and add this to the dough. Mix again until just combined (the dough will be sticky, don't over mix!)

Turn the dough out onto a floured surface. Flour your hands and pat the dough down to about 1 inch thick. Using a small biscuit cutter (about 2 inches wide) dipped in flour, cut out scones and place on a baking sheet lined with a Silpat or parchment paper. The scones may be covered with plastic wrap and refrigerated at this point (if you want to make the day before and bake off the next morning).

Brush each scone with the egg/water mixture and sprinkle each top with the Sugar in the Raw. Bake for 20 minutes until golden brown. These are amazing when served warm with our Apple Butter with Adirondack Maple Syrup.

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