

## Apple Walnut Cream Scones- Mary Robichaud

1 tablespoon unsalted butter plus 1 stick, chilled and cubed  
1 large apple, peeled and chopped into ½ inch chunks  
3 tablespoons packed light brown sugar  
1 teaspoon cinnamon  
2 ½ cups all purpose flour  
2 teaspoons baking powder  
1 teaspoon baking soda  
½ cup sugar  
½ cup sour cream  
1 large egg  
¾ cup heavy cream  
½ cup chopped walnuts  
Icing:  
2 cups powdered sugar  
1 tablespoon maple extract  
Water

Preheat oven to 400 degrees. Melt 1 tablespoon of the butter with brown sugar and the cinnamon in a skillet over medium heat. Add the apples and cook until softened; set aside to cool.

In a food processor, process flour, baking powder, baking soda and sugar until well blended. Add the cubed butter, process until crumbly. Mix in sour cream and egg. With motor running, pour cream into the feed tube and process just until the dough comes together. Stir in walnuts and cooled apple mixture by hand.

Form dough into a ball, wrap in plastic wrap and chill for 1 hour. On a floured surface, roll dough into a round disk. Cut the disk into 12 pie shaped wedges. Place scones on a parchment lined cookie sheet. Bake scones for 12-15 minutes, until golden brown and tops spring back slightly. Drizzle icing over the scones. Let stand just until icing is set. Serve warm.

For the icing: Mix powdered sugar, maple extract and enough water together to make a thick glaze.