

## **Cream Scones with Maple and Vanilla**

Yields 10 medium scones

2 cups (250 grams) flour

3 teaspoons baking powder

1/2 teaspoon salt

1/3 cup (66 grams) sugar

1 tablespoon maple syrup

2 teaspoons vanilla extract

1 cup (250 ml) cream plus a bit for brushing tops with

Demarara (golden) sugar for sprinkling on top

Directions:

Preheat oven to 400 F/200 C.

Stir together with whisk or fork the flour, baking powder, salt and sugar till combined. Add maple syrup, vanilla extract and cream and combine till mixed and shaggy looking. Don't overmix. Dough will be sticky.

Place parchment paper on baking sheet and with 2 spoons drop rounds in ten scones. Bake about 15-18 minutes or until golden brown. Cool on wire racks. Serve with jam.