

# DINNERLY



## Brown Sugar-Pecan Oatmeal Scones with Maple Glaze



2h



2 Servings

Breakfast just got a whole lot better. Because why have your regular bowl of oatmeal when you can have oatmeal scones with a maple glaze? That seems like a silly, silly question to us, and one that we'll just pretend we didn't hear for now. We've got you covered! (2p-plan serves 8; 4p-plan serves 16)

## WHAT WE SEND

- 3 (1 oz) pecans <sup>3</sup>
- 3 oz oats
- 2 (1 oz) sour cream <sup>1</sup>
- 2 oz dark brown sugar
- 2 (5 oz) self-rising flour <sup>4</sup>
- 2½ oz confectioners' sugar
- 1 oz maple syrup

## WHAT YOU NEED

- ¼ cup milk <sup>1</sup>
- 1 large egg <sup>2</sup>
- 10 Tbsp (1 stick + 2 Tbsp) butter <sup>1</sup>
- vanilla
- kosher salt

## TOOLS

- rimmed baking sheet

## ALLERGENS

Milk (1), Egg (2), Tree Nuts (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

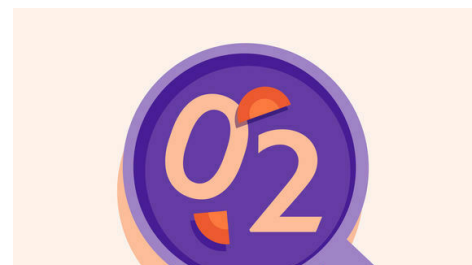
Calories 460kcal, Fat 25g, Carbs 54g, Protein 8g



### 1. Toast pecans & oats

Preheat oven to 375°F with a rack in the center. Coarsely chop **pecans**. Add to a rimmed baking sheet along with **oats**; spread into an even layer. Bake on center oven rack until fragrant and lightly browned, 7–9 minutes. Let cool completely at room temperature until step 3.

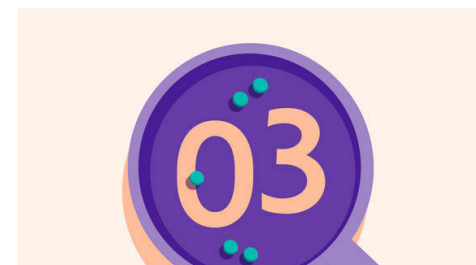
Increase oven temperature to 425°F.



### 2. Prep dough

In a medium bowl, whisk together **all of the sour cream, brown sugar, ¼ cup milk, and 1 large egg** until smooth. Transfer **1 tablespoon of the milk mixture** to a small bowl; set aside.

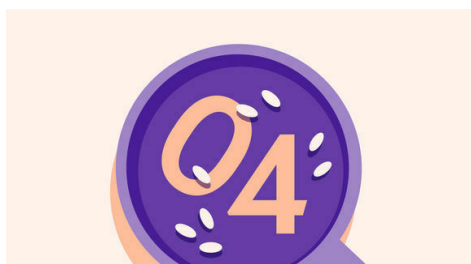
Cut **10 tablespoons cold butter** into ½-inch pieces. Add to a separate medium bowl along with **self-rising flour**. Using your fingers, rub butter into flour until it resembles a coarse meal.



### 3. Portion scones

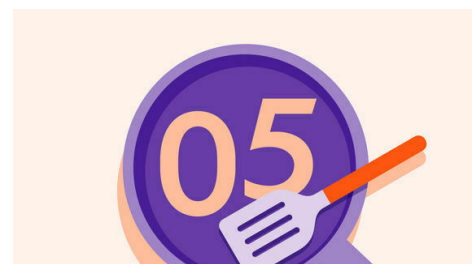
Stir **oats and pecans** into **flour-butter mixture**. Using a spatula, fold in **remaining milk mixture** until just combined and a shaggy **dough** forms.

Line same baking sheet with parchment paper. Grease a ¼-cup measuring cup; scoop up dough and level off top. Drop onto prepared baking sheet, 1½-inches apart (should yield 8 scones). Brush tops with **1 tablespoon reserved milk mixture**.



### 4. Bake scones

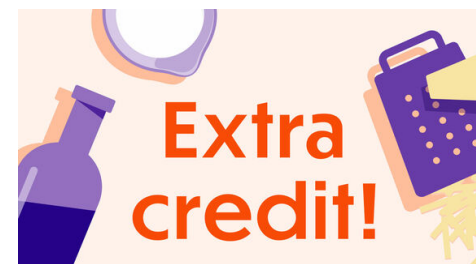
Bake **scones** on center oven rack until golden-brown, 14–16 minutes. Let cool on baking sheet for 5 minutes, then transfer scones to a wire rack and let cool completely.



### 5. Glaze & serve

In a small bowl, whisk together **confectioners' sugar, maple syrup, 1 teaspoon milk or water, ½ teaspoon vanilla, and a pinch of salt** until **glaze** is thick but spreadable (if too thick, thin with more milk or water, 1 teaspoon at a time, as needed).

Serve **oatmeal scones** with **maple glaze** spooned over top. Enjoy!



### 6. Prep ahead!

Want to prep the scones ahead of time and bake them later? After dropping them onto the baking sheet in step 3, place the sheet in the freezer until firm. Transfer the scones to a resealable bag and freeze again. When you're ready to bake, place them in the oven and add 3–5 minutes onto the total bake time in step 4.