
Maple-Pecan Scones with Cinnamon Butter

- $\frac{3}{4}$ cup chopped pecans
 - $2\frac{1}{4}$ cups all-purpose flour
 - 1 teaspoon baking powder
 - $\frac{1}{4}$ teaspoon baking soda
 - $\frac{1}{4}$ teaspoon salt
 - $\frac{1}{3}$ cup maple-flavored syrup
 - $\frac{3}{4}$ cup whipping cream
- Cinnamon Butter

Spread pecans in a shallow pan. Bake at 350° for 5 minutes.

Position knife blade in food processor bowl; add $\frac{1}{3}$ cup pecans. Process pecans until ground (about 5 seconds). Combine ground pecans, remaining chopped pecans, flour, and next 3 ingredients. Add syrup and cream, stirring until dry ingredients are moistened.

Turn dough out onto a lightly floured surface, and knead 4 or 5 times. Pat dough into a 10-inch circle on a greased baking sheet. Using a sharp knife, make 8 shallow cuts in dough, forming wedges.

Bake at 425° for 10 to 12 minutes or until lightly browned. Serve warm with Cinnamon Butter. Yield: 8 servings.

Cinnamon Butter

- $\frac{1}{3}$ cup butter, softened
- $\frac{1}{4}$ cup maple-flavored syrup
- $\frac{1}{4}$ teaspoon ground cinnamon

Beat butter at medium speed of an electric mixer until fluffy; gradually add syrup and cinnamon, beating well. Yield: about $\frac{1}{2}$ cup.