

## HONEY NUT SCONES || NFS

### INGREDIENTS:

#### Steeped Honey Nuts:

1 1/2 c. whole walnuts (toasted + chopped)

1/3 c. honey

2 1/4 tsp. (9 g) Baking Powder

1/2 tsp. (4 g) Salt

1/4 c. (60 grams) Butter

#### Scones:

2 c. (240 grams) Flour

3 tbsp. (45 g) Sugar

1 egg (50 g)

1/3 c. (80 g) Cold Milk

### DIRECTIONS:

#### |steeped honey|

Measure out your walnuts, chop them and lay them on a baking tray, bake at 350F for 6 minutes stirring every 2 minutes, pour your toasted walnuts into a bowl and add your honey, mix together and let it steep for 20 minutes before proceeding to make your scones.

#### |scones|

Preheat your oven to 375 F and pre-measure and sift out all ingredients. In a medium sized bowl, sift flour, sugar, salt, baking powder and combine together.

In another bowl mix you milk and egg until fully combined, add your steeped honey nuts and set aside. Going back to your dry ingredients, add your diced butter until you have small sized balls of your dry ingredients, let it chill in the fridge for 10 minutes while your honey nuts infused into your wet ingredients.

Add your wet ingredients to your dry ingredients and mix together lightly, once formed you can roll out whatever size scone you prefer. I usually mold it into a circle and start with four and cut those slices in half which yields 8 scones or if I want to be fancy I'll roll it out lightly on flour and cut it into cut little squares or circles. Completely depends on my mood, time restraints and honestly if I want to just inhale this thing pronto!

With a pastry brush, lightly brush on a light layer of honey followed by egg wash (egg with some milk or water) on top of the scone and sprinkle a pinch of sugar and fine sea salt on each scone. Bake for 20 to 25 minutes, each oven is different so yours may need a little less time or a little more time so check on it after 15 at least.

Once fully baked, you can either let it cool completely or drizzle it with some more honey while it's hot. These scones taste great with honey butter or vanilla bean butter!

ENJOY!