

Maple Oat Nut Scones

Scones:

1 1/2 cups rolled oats
3/4 cup pecans, chopped
2 1/4 cups unbleached all purpose flour
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1/2 teaspoon sea salt
3/4 cup vegan butter, chilled and cut into pieces
1/2 cup non-dairy cream
1/2 cup soft San Diego Soy Dairy tofu, packed
1/2 cup maple syrup
1 teaspoon maple extract
16 pecan halves, lightly toasted

Glaze:

3 cups organic powdered sugar
1/2 cup maple syrup
1/4 cup non-diary creamer
1 1/2 teaspoons maple syrup extract
1 teaspoon espresso powder (optional)
pinch of sea salt



Preheat the oven to 350 degrees. Combine the chopped pecans and oats in a food processor and pulse until they resemble coarse meal. Add the flour, baking powder, baking soda and sea salt, pulse again to mix.

Add the chilled vegan butter to the flour mixture and pulse briefly until the butter has been incorporated. Transfer the mixture to a large mixing bowl.

In the jar of a blender combine the non-dairy cream, tofu, maple syrup and maple extract. Blend until smooth then transfer to the flour mixture stirring until the mixture begins to form a dough. Turn the dough out onto a lightly floured surface and divide into two halves. Line a baking sheet with parchment paper. Place the dough on the sheet and shape it into two 1-inch thick disks. Cut each disk into 8 wedges, pull them apart gently to bake evenly.

Bake for 12-15 minutes or until they begin to lightly brown. While the scones are baking prepare the glaze. Place all the ingredients in a mixing bowl or jar of a blender and mix until smooth.

Remove scones from the oven and transfer to a wire rack. Place the pecan halves on a baking sheet, turn off the oven and place the baking sheet in the oven for 10 minutes to lightly toast the nuts as the oven cools off.

Place parchment under the cooling rack and pour the glaze over the hot scones. Collect the glaze that runs over the scones and pour a second and third coat until the scones are coated evenly. Top with a lightly toasted pecan half.