

## Brown Sugar Pecan Scones with Brown Butter Frosting

Inspired by Southern Living

Frosting by Camine

### INGREDIENTS:

2 C all-purpose flour  
1/3 C brown sugar  
1 T baking powder  
½ t salt  
½ C cold butter  
1 C whipping cream, divided  
½ C chopped pecans  
½ stick butter  
1 t vanilla  
Powdered sugar, about 2 C

### DIRECTIONS:

Preheat oven to 450 degrees. Blend first 4 ingredients in a cold bowl. Take out butter. Cut the butter into small 1 inch cubes and add. Cut butter into small cubes and cut into the dry ingredients with pastry knife or fingers until size of small peas. Freeze for 5 minutes. Then add ¾ C, plus 2 T, whipping cream. Blend only until ingredients come together. Turn out onto floured surface and fold over a couple of times only. Form into 8 inch circle and flatten. Cut into 8 pieces. Arrange on greased cookie sheet at least 2 inches apart. Put in oven and cook 12 minutes until golden brown.

**FOR BROWNED BUTTER FROSTING:** Melt ½ stick butter until it begins to brown. When it bubbles and gets hit, it will just barely start a little brown in center. TAKE OFF HEAT as this happens FAST. Now, blend in about 3 T cream, 1 t vanilla, and enough powdered sugar for the consistency you're looking for. About 2 C.

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