



CPT. FAIRFIELD INN CIRCA 1813
KENNEBUNKPORT'S BOUTIQUE CHOICE

KENNEBUNKPORT'S BOUTIQUE CHOICE IS ALSO A CULINARY CHOICE!

From scrumptious breakfasts (complete with morning cocktails!) to our signature tasting rooms events, Captain Fairfield Inn offers delightful tastes from local Maine purveyors, farmers and brewers.

Stay with us and enjoy a blend of historic and bold-modern styling set among centuries-old Elms and Maples in a quiet neighborhood overlooking the river green — just a 5-minute walk to Kennebunkport restaurants and shopping.



FLIP THIS CARD OVER FOR ONE OF OUR SIGNATURE RECIPES.



CPT. FAIRFIELD INN CIRCA 1813
K E N N E B U N K P O R T ' S B O U T I Q U E C H O I C E

Captain Fairfield signature

MAPLE SCONES WITH PRALINE PECAN ICING

(makes 8 large scones)

SCONES:

2 ½ C. all purpose flour
1 tbsp. baking powder
¾ tsp. salt
1 tbsp. unsalted butter, melted
½ C. maple syrup
1 1/3 C. heavy cream

- Preheat oven to 425 degrees F.
- Line a baking sheet with parchment paper
- Combine flour, baking powder, salt in a large mixing bowl and stir
- In a medium mixing bowl, whisk together butter, maple syrup and cream
- Pour wet mixture over dry and mix until it forms a crumbly mass
- Knead dough on a floured surface until it's smooth
- Flatten the dough into a circle about 8" wide and ¾" thick
- Cut into 8 wedges
- Place each wedge a half inch apart on the baking sheet
- Bake 14-16 minutes until golden

ICING:

½ C. brown sugar
¼ C. butter
2 tbsp. milk
½ C. powdered sugar, sifted
1 tsp. pure vanilla extract
¼ C. pecans, chopped and toasted

- Boil sugar, butter, milk in a small saucepan on medium high heat until sugar is dissolved
- Remove from heat and stir in powdered sugar and vanilla extract until thoroughly combined
- Add pecans, then spread icing on top of the scones before totally cool