

Scottish Oat Scones

Ingredients

- 1 ½ cups all-purpose flour
- 1 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1/4 Cup granulated sugar
- 1 tbsp baking powder
- 1/4 tsp salt (optional)
- 8 tbsp margarine or butter, chilled and cut into pieces
- 1/2 cup currants, diced dried mixed fruit, dried cranberries or dried blueberries
- 1/3 cup milk
- 1 tbsp granulated sugar
- 1/8 tsp ground cinnamon
- 1 egg, lightly beaten

How to make it

1. Heat oven to 400°F.
2. Lightly grease cookie sheet.
3. In large bowl, combine flour, oats, 1/4 cup sugar, baking powder and salt; mix well.
4. Cut in margarine with pastry blender or two knives until mixture resembles coarse crumbs.
5. Stir in currants.
6. In small bowl, combine milk and egg; blend well.
7. Add to dry ingredients all at once; stir with fork just until dry ingredients are moistened.
8. (Do not overmix.)
9. Turn dough out onto lightly floured surface; knead gently 8 to 10 times.
10. Roll or pat dough into 8-inch circle about 1/2 inch thick.
11. Sprinkle with combined remaining 1 tablespoon sugar and cinnamon.



PREP
TIME
10 min



COOK
TIME
15 min



TOTAL
TIME
25 min



SERVINGS
10

Made with



Quaker® Oats-Old Fashioned

12. Cut into 10 wedges; place on cookie sheet.
13. Bake 12 to 15 minutes or until light golden brown.
14. Serve warm.