



Apple Raisin Scones



SERVINGS



COOKING TIME

8

20 minutes

Apple oat scones with raisins are just what you need on a chilly Sunday morning. This comforting recipe is full of bits of fresh apples and chewy raisins. These fall flavored scones are so versatile and make for an easy breakfast option, snack, or even a fun dish to pass at a party.

Ingredients

- 1 1/2 cups all-purpose flour
- 1/4 cup sugar
- 1 tablespoon baking powder
- 1 teaspoon cinnamon
- 1/3 cup butter or margarine (chilled)
- 1 cup [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 2/3 cup dried apples, finely minced
- 1/2 cup raisins
- 1/3 cup water
- 2 egg whites, beaten

Cooking Instructions

1. Heat oven to 400° F.
2. Lightly spray a cookie sheet with vegetable oil spray or possibly oil lightly.
3. Combine flour, sugar, baking powder and cinnamon; cut in chilled butter or margarine until mix resembles coarse crumbs.
4. Stir in oats, apples and raisins.
5. Add in combined water and egg whites, mixing just till moistened.
6. Shape dough to create a ball.
7. Turn out onto lightly floured surface; knead gently 6 times.
8. Pat into 9 inch circle on prepared cookie sheet.
9. Score dough into 8 wedges; don't separate.

10. Bake 18 to 20 min or possibly till light golden.
11. Break apart; serve warm with jelly, jam or fruit preserves.