



Cinnamon Bun Scones



SERVINGS

12 Scones



COOKING TIME

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Cinnamon Bun Scones are basically cinnamon oatmeal scones that taste like the famous dessert but made with wholesome oats. This alternative to a cinnamon roll is an all-season specialty and pleasure to eat with breakfast or as a snack.

Ingredients

Glaze

- 3/4 Cup(s) Powdered Sugar
- 3 to 4 Teaspoon(s) Tropicana Pure Premium® orange juice, Dole® 100% orange juice or milk

Scones

- 2 Cup(s) all-purpose flour
- 1 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/4 Cup(s) + 2 tablespoons granulated sugar
- 1 Tablespoon(s) Baking Powder
- 1/4 Teaspoon(s) Salt
- 8 Tablespoon(s) (1 stick) butter or margarine, chilled and cut into pieces
- 3/4 Cup(s) whole or 2% milk
- 1 Egg, lightly beaten
- 1 Teaspoon(s) vanilla
- 1/2 Cup(s) toasted chopped pecans
- 2 Teaspoon(s) ground cinnamon

Cooking Instructions

1. Heat oven to 425°F.

2. Spray cookie sheet with cooking spray.
3. In large bowl, combine flour, oats, 1/4 cup granulated sugar, baking powder and salt; mix well.
4. Cut in butter with pastry blender or two knives until mixture resembles coarse crumbs.
5. In small bowl, combine milk, egg and vanilla; blend well.
6. Add to dry ingredients all at once; stir with fork or rubber spatula until dry ingredients are moistened.
7. In small bowl, combine remaining 2 tablespoons granulated sugar with the pecans and cinnamon; mix well.
8. Sprinkle evenly over dough in bowl; gently stir batter to swirl in cinnamon mixture (Do not blend completely.)
9. Drop dough by 1/4 cupfuls 2 inches apart on cookie sheet.
10. Bake 11 to 13 minutes or until golden brown.
11. Remove to wire rack; cool 5 minutes.
12. In small bowl, combine powdered sugar and enough orange juice for desired consistency; mix until smooth.
13. Drizzle over top of warm scones.
14. Serve warm.