



Dried Fruit Scones



SERVINGS

10 Scones



COOKING TIME

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Choose your favorite dried fruit mix and add it to this lightly sweetened yet hearty scone recipe. Dried Fruit Scones make a for simple breakfast option, a great addition to breakfast and brunch, or even an easy on the go snack.

Ingredients

- 1 1/2 Cup(s) all-purpose flour
- 1 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1 1/2 Teaspoon(s) Baking Powder
- 1/2 Teaspoon(s) Baking Soda
- 1/2 Teaspoon(s) ground cinnamon
- 1/4 Teaspoon(s) salt (optional)
- 5 Tablespoon(s) margarine, chilled and cut into pieces
- 1/3 Cup(s) finely chopped dried mixed fruit, dried cranberries or raisins
- 2/3 Cup(s) low-fat buttermilk
- 1/4 Cup(s) egg substitute or 2 egg whites, lightly beaten

Cooking Instructions

1. Heat oven to 400°F.
2. Lightly spray cookie sheet with cooking spray.
3. In large bowl, combine flour, oats, sweetener or sugar, baking powder, baking soda, cinnamon and salt; mix well.
4. Cut in margarine with pastry blender or two knives until mixture resembles coarse crumbs.
5. Stir in dried fruit.
6. Add combined buttermilk and egg substitute to flour mixture all at once; stir with fork just until dry ingredients are moistened. (Do not overmix)
7. Drop dough by 1/4 cup portions 2 inches apart onto cookie sheet.
8. Bake 12 to 15 minutes or until very light golden brown.

9. Serve warm.