



Gingerbread Scones with Lemon Breakfast Cream



SERVINGS



COOKING TIME

10

9 - 11 minutes

Gingerbread Scones with Lemon Breakfast Cream is not only a perfect recipe for the holiday season, but it is also incredibly versatile. With zesty lemon and gingerbread spice, these scones make for a festive breakfast or brunch option, snack, or even dessert.

Ingredients

- 1 3/4 cups all-purpose flour
- 1/4 cup granulated sugar
- 3/4 cup [Quaker® Oats-Old Fashioned](#), uncooked
- 4 teaspoons baking powder
- 1 teaspoon ground ginger
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg, optional
- 1/8 teaspoon ground cloves
- 1/3 cup butter or margarine (chilled)
- 1/3 cup low-fat milk
- 2 Egg whites, slightly beaten
- 2 tablespoons molasses

Lemon Breakfast Cream

- 3/4 cup ricotta cheese
- 2 tablespoons frozen lemonade concentrate, thawed

Cooking Instructions

1. Preheat oven to 425°F.

2. In a large bowl, combine sugar (reserve 1 teaspoon), flour, oatmeal, baking powder, ginger, cloves, cinnamon and nutmeg.
3. Stir in butter or margarine until crumbly.
4. In a small bowl, combine milk, egg whites and molasses.
5. Add to dry ingredients and mix.
6. Knead dough gently up to 10 times.
7. Cut dough in half and form two flat circles that are approximately 1-inch thick.
8. Cut these circles into 6 wedges, egg wash each wedge and sprinkle with sugar.
9. Place on ungreased cookie sheet.
10. Sprinkle tops of scones with reserved 1 teaspoon sugar.
11. Bake 9 to 11 minutes or until golden brown.
12. While cooking, begin making the lemon breakfast cream.
13. Place cheese and lemonade concentrate into blender or food processor, and blend until smooth.
14. Serve on top of warm scones and enjoy!.