



Scottish Oat Scones



SERVINGS



COOKING TIME

10 Scones

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Scottish Oat Scones are light, soft, and our take on this traditional Scottish baked good. This recipe makes for a terrific treat or an easy addition to breakfast. Crumbly, buttery, and golden brown, this scone will taste like it is straight from the bakery.

Ingredients

- 1 1/2 Cup(s) all-purpose flour
- 1 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/4 Cup(s) granulated sugar
- 1 Tablespoon(s) Baking Powder
- 1/4 Teaspoon(s) salt (optional)
- 8 Tablespoon(s) (1 stick) margarine or butter, chilled and cut into pieces
- 1/2 Cup(s) currants, diced dried mixed fruit, dried cranberries or dried blueberries
- 1/3 Cup(s) milk
- 1 Tablespoon(s) granulated sugar
- 1/8 Teaspoon(s) ground cinnamon
- 1 Egg, lightly beaten

Cooking Instructions

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