



## Herb-Goat Cheese Gluten Free Oat Scones

**QUAKER**

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## Ingredients

- 1 ½ cup plus 2 tablespoons Quaker® Gluten Free Quick 1-Minute Oats, uncooked, divided
- 1 cup multi-purpose gluten free flour blend
- 1 tablespoon gluten free baking powder
- ½ teaspoon salt
- ½ teaspoon coarse ground black pepper (optional)
- ½ cup chopped fresh herbs
- ½ cup diced roasted red bell pepper
- 1 log (4 ounces) goat cheese, crumbled
- ⅔ cup non-fat milk
- ½ cup olive oil
- 1 large egg, beaten



## Preparation

1. Heat oven to 400°F. Line cookie sheet with parchment paper or spray with cooking spray.
2. In large bowl, combine 1 ½ cups oats, flour blend, baking powder, salt and black pepper; mix well.
3. Gently stir in herbs, bell pepper and cheese.
4. In small bowl, combine milk, oil and egg; blend well.
5. Add to oat mixture. Stir well until combined.
6. Turn dough out onto lightly floured surface. Sprinkle with flour. Knead gently 4 to 5 times until dough holds together, adding additional flour if needed.
7. Place on parchment. Pat into 8-inch circle. Sprinkle with remaining oats; press gently into dough.
8. Cut into 8 wedges; separate slightly.
9. Bake 15 to 20 minutes or light golden brown. Serve warm.

### NUTRITION FACTS (PER SERVING):

180 calories, 10 g fat, 3 g sat fat, 25 mg cholesterol, 270 mg sodium, 18 g total carb, 2 g fiber, 1 g sugar, 5 g protein, 10% DV calcium, 2% DV vitamin D, 6% DV vitamin C, 6% DV vitamin A, 2% DV potassium, 6% DV iron, 8% DV thiamin, 6% DV magnesium, 0 g added sugar

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