

Apple Raisin Scones

Ingredients

- 1 ½ cups all-purpose flour
- 1/4 cup sugar
- 1 tbsp baking powder
- 1 tsp cinnamon
- 1/3 cup butter or margarine (chilled)
- 1 cup Quaker® Oats (quick or old fashioned, uncooked)
- 2/3 cup dried apples, finely minced
- 1/2 cup raisins
- 1/3 cup water
- 2 egg whites, beaten

How to make it

1. Heat oven to 400°F.
2. Lightly spray a cookie sheet with vegetable oil spray or possibly oil lightly.
3. Combine flour, sugar, baking powder and cinnamon; cut in chilled butter or margarine until mix resembles coarse crumbs.
4. Stir in oats, apples and raisins.
5. Add in combined water and egg whites, mixing just till moistened.
6. Shape dough to create a ball.
7. Turn out onto lightly floured surface; knead gently 6 times.
8. Pat into 9 inch circle on prepared cookie sheet.
9. Score dough into 8 wedges; don't separate.
10. Bake 18 to 20 min or possibly till light golden.
11. Break apart; serve warm with jelly, jam or fruit preserves.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	8

Made with



Quaker® Oats-Old Fashioned