

# Cinnamon Bun Scones

## Ingredients

### Glaze

- 3/4 cup powdered sugar
- 3 to 4 tsp Tropicana Pure Premium® orange juice, Dole® 100% orange juice or milk



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	11-13 min	21 min	12

### Scones

- 2 cups all-purpose flour
- 1 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1/4 cup + 2 tbsp granulated sugar
- 1 tbsp baking powder
- 1/4 tsp salt
- 8 tbsp butter or margarine, chilled and cut into pieces
- 3/4 cup whole or 2% milk
- 1 egg, lightly beaten
- 1 tsp vanilla
- 1/2 cup toasted chopped pecans
- 2 tsp ground cinnamon

## Made with



## How to make it

1. Heat oven to 425°F.
2. Spray cookie sheet with cooking spray.
3. In large bowl, combine flour, oats, 1/4 cup granulated sugar, baking powder and salt; mix well.
4. Cut in butter with pastry blender or two knives until mixture resembles coarse crumbs.
5. In small bowl, combine milk, egg and vanilla; blend well.
6. Add to dry ingredients all at once; stir with fork or rubber spatula until dry ingredients are moistened.

Quaker® Oats-Old Fashioned

7. In small bowl, combine remaining 2 tablespoons granulated sugar with the pecans and cinnamon; mix well.
8. Sprinkle evenly over dough in bowl; gently stir batter to swirl in cinnamon mixture (Do not blend completely.)
9. Drop dough by 1/4 cupfuls 2 inches apart on cookie sheet.
10. Bake 11 to 13 minutes or until golden brown.
11. Remove to wire rack; cool 5 minutes.
12. In small bowl, combine powdered sugar and enough orange juice for desired consistency; mix until smooth.
13. Drizzle over top of warm scones.
14. Serve warm.