

Dried Fruit Scones

Ingredients

- 1 ½ cups all-purpose flour
- 1 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1 ½ tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp ground cinnamon
- 1/4 tsp salt (optional)
- 5 tbsp margarine, chilled and cut into pieces
- 1/3 cup finely chopped dried mixed fruit, dried cranberries or raisins
- 2/3 cup low-fat buttermilk
- 1/4 cup egg substitute or 2 egg whites, lightly beaten

How to make it

1. Heat oven to 400°F.
2. Lightly spray cookie sheet with cooking spray.
3. In large bowl, combine flour, oats, sweetener or sugar, baking powder, baking soda, cinnamon and salt; mix well.
4. Cut in margarine with pastry blender or two knives until mixture resembles coarse crumbs.
5. Stir in dried fruit.
6. Add combined buttermilk and egg substitute to flour mixture all at once; stir with fork just until dry ingredients are moistened. (Do not overmix)
7. Drop dough by 1/4 cup portions 2 inches apart onto cookie sheet.
8. Bake 12 to 15 minutes or until very light golden brown.
9. Serve warm.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	10

Made with



Quaker® Oats-Old Fashioned