

Ginger Cranberry Scones



Ingredients

- 1 1/2 cups all-purpose flour
- 1 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1/4 cup granulated sugar
- 2 tsp baking powder
- 1 tsp ground ginger
- 1/2 tsp baking soda
- 1/2 tsp salt
- 8 tbsp butter or margarine, chilled, cut into pieces
- 3/4 cup sweetened dried cranberries
- 1/3 cup plain nonfat yogurt
- 1 egg
- 1 tbsp granulated sugar

How to make it

1. Heat oven to 400°F.
2. In large bowl, combine flour, oats, 1/4 cup sugar, baking powder, ginger, baking soda and salt; mix well.
3. Work butter into dry ingredients with fork or fingertips until mixture resembles small peas.
4. Stir in cranberries.
5. In small bowl, combine yogurt and egg; blend well.
6. Add to dry ingredients all at once; stir with fork until soft dough forms.
7. Turn dough out onto floured surface; knead gently 8 to 10 times.
8. Transfer to ungreased cookie sheet.
9. Pat into 8-inch diameter circle; sprinkle with remaining 1 tablespoon sugar.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	12 min	22 min	8

Made with



Quaker® Oats-Old Fashioned

10. Cut into 8 wedges; separate wedges slightly.
11. Bake 12 to 14 minutes or until light golden brown.
12. Separate wedges; transfer to cooling rack.
13. Serve warm.