

# Gingerbread Scones with Lemon Breakfast Cream



## Ingredients

- 1  $\frac{3}{4}$  cups all-purpose flour
- 1/4 cup granulated sugar
- 3/4 cup Quaker® Oats-Old Fashioned, uncooked
- 4 tsp baking powder
- 1 tsp ground ginger
- 1/2 tsp ground cinnamon
- 1/4 tsp ground nutmeg, optional
- 1/8 tsp ground cloves
- 1/3 cup butter or margarine (chilled)
- 1/3 cup low-fat milk
- 2 egg whites, slightly beaten
- 2 tbsp molasses

### Lemon Breakfast Cream

- 3/4 cup ricotta cheese
- 2 tbsp frozen lemonade concentrate, thawed

## How to make it

1. Preheat oven to 425°F.
2. In a large bowl, combine sugar (reserve 1 teaspoon), flour, oatmeal, baking powder, ginger, cloves, cinnamon and nutmeg.
3. Stir in butter or margarine until crumbly.
4. In a small bowl, combine milk, egg whites and molasses.
5. Add to dry ingredients and mix.
6. Knead dough gently up to 10 times.
7. Cut dough in half and form two flat circles that are approximately 1-inch thick.

| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|-----------|-----------|------------|----------|
| 10 min    | 10 min    | 20 min     | 10       |

## Made with



Quaker® Oats-Old Fashioned

8. Cut these circles into 6 wedges, egg wash each wedge and sprinkle with sugar.
9. Place on ungreased cookie sheet.
10. Sprinkle tops of scones with reserved 1 teaspoon sugar.
11. Bake 9 to 11 minutes or until golden brown.
12. While cooking, begin making the lemon breakfast cream.
13. Place cheese and lemonade concentrate into blender or food processor, and blend until smooth.
14. Serve on top of warm scones and enjoy!