

Pear Ginger Scones

Ingredients

- 1 cup all-purpose flour
- 1 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1/3 cup plus 2 tsp granulated sugar, divided
- 1 ½ tsp baking powder
- 1/2 tsp baking soda
- 1 tsp ground ginger
- 1/4 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 1/4 tsp salt (optional)
- 3 tbsp margarine or butter, chilled, cut into small pieces
- 2/3 cup plain nonfat yogurt
- 2 egg whites or 1 egg, slightly beaten
- 1 tsp vanilla
- 1/2 cup finely chopped fresh Bartlett pear (about 1 medium)

How to make it

1. Heat oven to 400°F.
2. Lightly spray large cookie sheet with no-stick cooking spray.
3. In large bowl, combine dry ingredients, reserving 2 teaspoons sugar for topping.
4. Cut in margarine with pastry blender or two knives until mixture resembles coarse crumbs.
5. In separate bowl, combine yogurt, egg whites and vanilla; mix well.
6. Add to dry ingredients; mix just until moistened.
7. Gently stir in chopped pear until evenly distributed.
8. Drop by 1/4 cupfuls onto prepared cookie sheet.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	16-18 min	26 min	8-10

Made with



Quaker® Oats-Old Fashioned

9. Sprinkle 1/8 teaspoon of remaining sugar on each scone.
10. Bake 16 to 18 minutes or until light golden brown.
11. Serve warm.
12. Recommended storage: Freeze completely cooled scones in tightly wrapped foil or freezer bags.
13. To reheat, unwrap and microwave on HIGH about 30 seconds per scone.