

Berry Berry Oatmeal Scones

2-1/2	cups	all purpose flour	3	Tbs	sugar, divided
3/4	cup	regular or quick-cooking oats	1	tsp	grated lemon or orange zest (optional)
1	Tbs	baking powder	6	Tbs	unsalted butter, at room temperature
1/2	tsp	salt	1	cup	buttermilk
1/2	tsp	baking soda	6	oz	Raspberries, Blackberries, Strawberries or Blueberries (mixed or single berry)



- 1 Preheat oven to 425°F. Line a baking sheet with parchment paper or coat with cooking spray.
- 2 Combine flour, oats, baking powder, salt, baking soda, 2 tablespoons sugar, and zest, in a large bowl. Stir to mix.
- 3 Add butter and beat with an electric mixer just until crumbly. Gradually beat in buttermilk. Fold in berries with a spoon or flexible spatula.
- 4 Place dough on a well-floured work surface and knead gently 8-10 times. Pat into an 8-inch circle about 3/4 inch thick. Cut into 8 even wedges.
- 5 Transfer to prepared baking sheet, leaving space between wedges.
- 6 Bake 18 to 20 minutes until light golden brown. Remove and cool on wire racks. Makes 8 wedge scones.

Servings: 8

Yield: 8 wedge scones

Degree of Difficulty

Degree of Difficulty: Easy

Oven Temperature: 425°F

Cooking Times

Preparation Time: 20 minutes

Cooking Time: 20 minutes

Inactive Time:

Total Time: 40 minutes

Nutrition Facts

Serving size: 1/8 of a recipe (4.1 ounces).

Percent daily values based on the Reference Daily Intake (RDI) for a 2000 calorie diet.

Nutrition information calculated from recipe ingredients.

Amount Per Serving	
Calories	291.4
Calories From Fat (30%)	86.09
	% Daily Value
Total Fat 9.84g	15%
Saturated Fat 5.79g	29%
Cholesterol 24.12mg	8%
Sodium 441.49mg	18%
Potassium 134.42mg	4%
Total Carbohydrates 44.69g	15%
Fiber 2.34g	9%
Sugar 8.54g	
Protein 6.52g	13%

Recipe Type: Bread

Tips

Substitute 2 oz. Torani Blueberry syrup in place of 2 oz. of the buttermilk.