

Jen's Buttermilk Oat Scones

From *Simply Heart Smart Cooking* by Bonnie Stern

Jen says: "The recipe calls for icing sugar to sift ovetop once baked, but we just eat them plain or with my mom's homemade strawberry jam!"

Makes about 12 scones

Ingredients:

1 ½ cups all purpose flour
3 tbsp granulated sugar
1 tsp baking powder
½ tsp salt
½ tsp baking soda
1/3 cup unsalted butter, cold
1 cup rolled oats
½ cup currants or raisins
½ cup buttermilk
2 tbsp icing sugar

Directions:

In a large bowl, sift or stir together flour, sugar, baking powder, salt and baking soda.

Cut butter into flour mixture until it is in tiny bits.

Stir in oats and raisins/currants. Drizzle buttermilk over all and gather dough into ball. Do not over knead.

Pat dough out on floured surface to thickness of about 1 inch. Cut out 2 inch rounds. Pat extra dough together gently and continue cutting our rounds until all dough is used.

Place scones on a baking sheet lined with parchment paper. Bake in preheated oven 375 F for 15 to 20 minutes or until puffed and golden brown. Cool on racks. Sift icing sugar over baked scones.