



Lemon Oat + Lavender Sugar Scones

Level: Easy

Prep Time: 60 minutes

Serves: 8

Cooking Time: 22 minutes

Lemon Oat Scone Ingredients:

2 cups all-purpose flour

$\frac{1}{2}$ cup quick oats, uncooked

6 Tbsp. white granulated sugar

$\frac{3}{4}$ tsp. baking powder

$\frac{3}{4}$ tsp. baking soda

$\frac{1}{4}$ tsp. coarse kosher salt

10 Tbsp. unsalted butter, cut into small cubes and chilled cold

$\frac{1}{2}$ cup golden raisins

1 tsp. fresh lemon zest from 1 very large lemon (this same lemon is also used in glaze below)

$\frac{3}{4}$ cup cultured low-fat buttermilk



Lemon Glaze Ingredients:

1 Tbsp. unsalted butter

$\frac{1}{4}$ tsp. fresh lemon zest

$1\frac{1}{2}$ Tbsp. fresh lemon juice; strained of seeds and pulp

1 cup confectioners powdered sugar, sifted



Topping: 1 to 2 Tbsp. lavender sugar (I used Susitna Sugar & Spice brand from Talkeetna, Alaska, found at www.silverbearsundries.com)

For the lemon oat scone: Line a cookie sheet with parchment paper. Set aside.

In a large bowl, mix the flour, oats, sugar, baking powder, baking soda and salt. Add the cold butter. With a pastry blender, cut the butter into the dry ingredients until the dough is crumbly. Add the golden raisins and lemon zest and mix until combined. Add half of the buttermilk, then with a wooden spoon gently stir a couple times. Add the remaining buttermilk and continue to stir gently with the wooden spoon until the dough comes together to form a ball. Do not overwork the dough.

On a flat surface, place a sheet of wax or parchment paper. Place the dough onto the paper (it will be sticky) and flatten the dough with your floured hands to form a circle about 2 inches thick. With a large floured knife, cut the dough into eight wedges (like a pie). With a cake server, transfer the wedges to the prepared cookie sheet, keeping them about 2 inches apart. Place in the refrigerator for 30 minutes. Preheat the oven to 375°. Bake for 18 to 22 minutes, or until the edges are lightly browned. Remove from cookie sheet and cool on a wire rack.

For the lemon glaze: Melt the butter over a double boiler. Add lemon zest, lemon juice, and sugar. Whisk until the sugar has dissolved. Mixture will be thick. Remove from heat and whisk until smooth and slightly cool. Carefully dip the top of the scones in the icing or drizzle the icing over the cooled scones. Sprinkle the tops with lavender sugar, using your own judgement, starting off with a little and then adding more to suit your taste. Icing will harden in about 30 minutes. Best served immediately. If not eaten right away, store in an airtight container.