



Dried-Cherry Oat Scones with a Lemon Glaze

Level: Easy

Prep Time: 60 minutes

Serves: 8

Cooking Time: 22 minutes

Dried-Cherry Oat Scone Ingredients:

2 cups all-purpose flour

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

6 Tbsp. white granulated sugar

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

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

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

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

1 cup dried cherries

$\frac{3}{4}$ cup buttermilk



Lemon Glaze Ingredients:

1 Tbsp. unsalted butter

$\frac{1}{2}$ tsp. lemon zest

1 to $1\frac{1}{2}$ Tbsp. freshly squeezed lemon juice

1 cup confectioners powdered sugar, sifted

For the 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 dried cherries and fold into the mixture. 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 glaze: Whisk the butter, zest, lemon juice, and sugar over a double boiler. Cook until the butter and sugar have melted. 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. Icing will harden in about 30 minutes. Best served immediately. If not eaten right away, store in an airtight container.