



Pineapple Oat Scones

Level: Easy

Serves: 8

Prep Time: 60 minutes

Cooking Time: 18-22 minutes



Pineapple Oat Scone Ingredients:

2 cups all-purpose flour

$\frac{1}{2}$ cup quick oats (not old-fashioned)

6 Tbsp. white granulated sugar

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

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

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

10 Tbsp. unsalted butter, cut into small cubes ahead of time & refrigerated cold

$\frac{1}{2}$ cup finely chopped dried pineapples (do not use fresh pineapple)

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

Pineapple Glaze Ingredients:

1 Tbsp. unsalted butter

2 Tbsp. crushed pineapple (from a drained 8.25 oz. can Dole® Crushed Pineapple in Heavy Syrup - see Notes on page 2)

$1\frac{1}{2}$ Tbsp. reserved liquid (heavy syrup), from above (see Notes on page 2)

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, salt, baking powder, and baking soda. Add the cold butter. With a pastry blender, cut the butter into the dry ingredients until the dough is crumbly. Add the pineapples 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°F. 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: Melt the butter over a double boiler. Add the well-drained crushed pineapple, reserved liquid (heavy syrup), and powdered sugar. Whisk to combine, until the butter and sugar have melted. Mixture will be thick. Remove from heat

Pineapple Oat Scone (continued)

and whisk until slightly cool. Dip tops of scones into glaze and place scones back on wire rack. Drizzle remaining glaze over scones. Serve immediately. If not eating right away, store in an airtight container once glaze has hardened, after about 30 minutes.

Notes:

- I find different brands of dried pineapple in the snack section of most stores, near the yogurt covered raisins or other dried fruit (dried blueberries, dried raisins, etc.). Any brand should be fine. One 6 oz. bag was more than enough for two 8-scone batches.
- To prepare the crushed pineapple for the glaze, place a strainer over a small bowl. Dump the entire can of crushed pineapple into the strainer. With the back of a large spoon or spatula, press down on the crushed pineapple to remove as much liquid from the fruit as possible. Store the drained crushed pineapple and reserved liquid separately until ready to use.
- One 8.25 oz. can of Dole® crushed pineapple in heavy syrup is more than enough for two 8-scone batches.