



Raspberry Oat Scones with a White Chocolate Drizzle

Level: Easy

Prep Time: 45 minutes

Serves: 8

Cooking Time: 25 to 30 minutes

2½ cups all-purpose flour

½ cup quick oats

¼ cup white granulated sugar

4 tsp. baking powder

¾ tsp. coarse kosher salt

½ cup (or 1 stick) unsalted butter; cut into small cubes and chilled cold

6 oz. fresh raspberries; rinsed, drained, and gently patted dry

1 tsp. pure vanilla extract

1 cup cold buttermilk

3 oz. white chocolate (for drizzle)



Line a cookie sheet with parchment paper. Set aside.

In a large bowl, mix the flour, oats, sugar, baking powder, and salt. Add the cold butter. With a pastry blender, cut the butter into the dry ingredients until the dough is crumbly (you should still see chunks of butter in the mixture). Add the raspberries and with a wooden spoon, gently fold into the mixture. Add the vanilla extract and gently stir once. Add half of the buttermilk, and with a clean, dry hand, gently work the dough pressing and kneading a couple times. Add the remaining buttermilk and continue to mix gently with your clean hand until the dough just comes together. (If you overwork the dough, the scones will not be tender but will toughen.)

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 (see picture to the right).



Place in the refrigerator for 30 minutes. Preheat the oven to 375°. Bake for 25 to 30 minutes, or until the edges are lightly browned. Remove scones to a wire rack to cool slightly. Break or chop white chocolate into small pieces. Place white chocolate pieces in a double boiler, melt completely, and drizzle over the scones with a spoon. Serve immediately or store in an airtight container.