



Cinnamon Chip Oat Scones

Level: Easy

Serves: 8

11-22-2021

Prep Time: 45 minutes

Cooking Time: 18-22 minutes



2 cups all-purpose flour

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

6 Tbsp. white granulated sugar

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

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

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

$\frac{1}{4}$ tsp. ground cinnamon

$\frac{1}{8}$ tsp. ground nutmeg

$\frac{1}{8}$ tsp. ground cardamom

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

$\frac{1}{2}$ cup Hershey's Kitchens Cinnamon baking Chips

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

1 Tbsp. heavy whipping cream

$2\frac{1}{2}$ tsp. turbinado sugar



Line a cookie sheet with parchment paper. Set aside.

In a large bowl, mix the flour, oats, sugar, salt, baking powder, baking soda, cinnamon, nutmeg, and cardamom. Add the cold butter. With a pastry blender, cut the butter into the dry ingredients until the dough is crumbly. Add the cinnamon chips 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. Do not overwork the dough, loose bits of flour and crumbs are okay.

On a flat surface, place a sheet of wax or parchment paper. Dump the scone dough onto the paper (it will be sticky), flatten and shape 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. With a pastry brush, lightly brush the tops of the scones with cream and generously sprinkle the turbinado sugar on top. 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. Serve immediately when warm.

