



Lilikoi Glazed Oat Scones

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Level: Easy

Prep Time: 60 minutes

Serves: 8

Cooking Time: 22 minutes

Oat Scone Ingredients:

2 cups all-purpose flour

$\frac{1}{2}$ cup quick oats (not rolled or 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 and chilled cold

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



Lilikoi Glaze Ingredients:

1 Tbsp. unsalted butter

2 Tbsp. fresh lilikoi (passion fruit) juice; strained of seeds and pulp

1 cup confectioners powdered sugar, sifted

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

In a large mixing 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 half the buttermilk. Gently stir the dough a couple times with a wooden spoon. Add remaining buttermilk, continue to stir gently with the wooden spoon until the dough just comes together. Do not overwork or knead the dough! The dough should be lumpy and sticky, not smooth.

Place a sheet of parchment paper on a flat surface. Dump 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 lilikoi juice and sugar. Continuously whisk until the sugar has dissolved and mixture thickens, about 2 minutes. 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.

Notes:

- I used fresh lilikoi juice from the yellow passion fruit typically found in Hawaii, not the purple passion fruit.