



## Oatmeal Cream Scones

### Topping:

- 2 T. oats
- 2 T. brown sugar
- 2 T. butter

### Scones:

- 1-1/2 cups flour
- 1/2 cup oats
- 1/3 cup brown sugar
- 2-1/2 t. baking powder
- 1/4 t. salt
- 1/4 cup butter, cut into cubes
- 1/2 cup half and half or heavy cream
- 1 egg

Preheat oven to 400°F. Line baking sheet with parchment paper.

1. Topping: In a small bowl, whisk together the oats and brown sugar. With a pastry cutter, cut in the butter until it comes together. Set aside.
2. Scones: In a medium-size bowl, whisk together the flour, oats, brown sugar, baking powder and salt. Use a pastry cutter and cut into the butter, until it is the size of peas.
3. In a measuring cup, add the cream and the egg. Use a fork to whisk together, then pour into the flour mixture.
4. Gently combine, just until the flour is moistened. Turn the scone dough out onto a lightly floured board. Use your hands to bring the dough together, then gently knead 3 or 4 times. Place the dough in the center of the baking sheet.
5. With your hands, press the dough out into an 8" circle. Take the topping and place it all over the top, then lightly press it into the scone dough.
6. Bake for 15 minutes, until lightly browned. Remove parchment from baking sheet and let cool on rack. When you're ready to serve, use a knife and cut the scones into wedges.