My Global Kitchens

Oatmeal Fruit Scones

Makes eight scones

Ingredients

- ⅔ cup dried sour cherries
- 2 dried apricot halves, cut into small pieces (mine have no sulfur or sweetener added)
- ½ cup buttermilk
- 1 egg
- 1 cup old fashioned oats
- 1 Tbsp fresh grated orange zest
- 1 cup + 3 Tbsp flour (I use 1 cup white whole wheat pastry flour + the rest white flour but you can use ½ regular white flour and ½ white whole wheat pastry flour if you prefer a lighter scone)
- 2 ½ Tbsp dark brown sugar
- 1 ½ tsp. baking powder
- ½ tsp. baking soda
- ¼ tsp. salt
- 4 Tbsp (½ stick) cold butter, cut into pieces

Instructions

Preheat oven to 350 and line a cookie sheet with parchment.

Soak fruit in hot tap water 15 minutes and then drain well.

Put buttermilk and egg in bowl, sprinkle oatmeal on top and don't stir. Let it sit for 15 minutes, then add the drained dried fruit.

In a food processor add flour through butter until very well blended. Gently fold into rest of the ingredients and do not overstir. Turn onto a floured surface and pat into a one-inch thick circle. The dough is sticky - don't knead and don't stir. Handle as little as possible. Cut eight wedges, place on the parchment lined cookie sheet and sprinkle the tops with one tablespoon (total) of granulated sugar. Bake them 25-30 minutes on the middle shelf of the oven.

When cool you might want to drizzle these with a maple glaze because they are on the bland, non-sweet side. Just mix together a half cup of sifted powdered sugar with three tablespoons of maple syrup for the drizzle.