



SCOTTISH OAT SCONES

$\frac{2}{3}$ cup butter or margarine, melted

1 egg

$\frac{1}{3}$ cup milk

1- $\frac{1}{2}$ cups all-purpose flour

1- $\frac{1}{4}$ cups Quick Quaker Oats, uncooked or Old Fashion Quaker Oats

$\frac{1}{4}$ cup sugar

1 tablespoon baking powder

1 teaspoon cream of tartar

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ cup raisins or currants

Preheat oven to 425°F.

Combine dry ingredients. Add butter, milk and egg to combined dry ingredients. Mix just until dry ingredients are moistened. Stir in raisins. Shape dough to form ball. Put on a lightly floured surface to form an 8-inch circle. Cut into 8 to 12 wedges. Bake on greased cookie sheet until light golden brown.



Oatmeal Scones

1¾ cups whole wheat pastry flour
⅓ cup sugar
1½ teaspoon baking powder
¾ teaspoon baking soda
½ teaspoon salt
¾ cup (1½ sticks) chilled unsalted butter, cut into pieces
1⅓ cups rolled oats
½ cup dried currants
10 tablespoons (or more) chilled buttermilk
1 egg beaten to blend (glaze)

Preheat oven to 375°F. Line cookie sheet with parchment. Combine first 5 ingredients in processor. Add butter and cut in until mixture resembles fine meal. Transfer to large bowl. Mix in oats and currants. Add buttermilk and mix just until dough comes together, adding more buttermilk if too dry. Turn dough onto floured surface. Pat into 1-inch thick round. Cut out rounds using 3-inch cookie cutter. Gather scraps; pat into again and cut out more scones. Arrange scones on cookie sheet 3 inches apart. Brush generously with egg glaze. Bake for 30 minutes.



ORANGE-RAISIN SCONES

Nonstick vegetable oil spray
1¾ cups all purpose flour
3 tablespoons sugar
2½ teaspoons baking powder
½ teaspoon salt
5 tablespoons chilled, unsalted butter, cut into pieces
½ cup raisins
6 tablespoons half and half
1 large egg, beaten to blend
2 tablespoons grated orange peel

Preheat oven 400°F. Spray baking sheet with oil. Mix all dry ingredients.

Cut butter into dry ingredients. Add rest of ingredients.

Turn dough onto lightly floured surface. Knead gently, 2 minutes. Pat out dough to ½ inch thick round. Cut into 10 wedges.

Bake 14 minutes.



CURRENT SCONES

Scones are the classic tea and coffee partner. Tiny and elegant for a silver-service tea or as large as a fist, they're everyone's favorite served warm, split and spread with butter or whipped cream and jam.

3 cups all purpose flour
3 tablespoons sugar
1 teaspoon baking soda
1/2 teaspoon salt
6 tablespoons (3/4 stick) chilled unsalted butter, cut into pieces
1/3 cup dried currants
1 egg, beaten to blend
3/4 cup plus 3 tablespoons (about) buttermilk

1 tablespoon milk
Butter or whipped cream
Assorted jams

Preheat oven to 425°F. Lightly flour large baking sheet. Mix 3 cups flour, sugar, baking soda and salt in large bowl. Add butter and rub in with fingertips until mixture resembles fine meal. Mix in currants. Mix in egg and enough buttermilk to form soft dough. Turn dough out onto floured surface. Pat dough into 3/4-inch-thick round. Cut out rounds, using 2 1/2-inch round cookie cutter. Gather scraps, press together and pat out to 3/4-inch-thick round. Cut out additional rounds.

Transfer scones to prepared baking sheet. Brush tops with milk. Bake until scones are golden brown and cooked through, about 18 minutes. Serve warm with butter or whipped cream and jam.

Makes about 15 servings.