



MINI OAT SCONES WITH STRAWBERRY JAM

OREGON
Growers®

- FARM DIRECT SPECIALTY FOODS -

PREP TIME

10 minutes

COOK TIME

18 minutes

SERVES

6 scones

INGREDIENTS

1 cup all-purpose flour

1/3 cup brown sugar

1/2 tablespoon baking powder

1/4 teaspoon salt

1/2 cup oats

4 tablespoons unsalted butter, cold

1 egg

2 tablespoons sour cream

2 tablespoons milk

PREPARATION

1. In a mixing bowl, whisk together the flour, brown sugar, baking powder, and salt.

2. Use a cheese grater to grate the cold butter into the dry ingredients. Mix with your hands until the butter is incorporated.

3. Use a wooden spoon to mix in the egg, sour cream, and milk. Transfer the mixture onto a well-floured surface.

4. Knead the dough with your hands to bring it together, folding multiple times in the process. Work in enough flour that it's not sticky to touch.

5. Form the dough into a small circle. Cut it into 6 equal-sized triangles. Place the scones on a baking sheet lined with parchment paper.

6. Preheat the oven to 375 degrees. While the oven preheats, place the baking sheet in the freezer to allow the scones to chill.

7. Once the oven is up to temp, brush the tops of the scones with milk. Bake for 18-20 minutes until the bottoms are golden.

8. Serve warm scones with butter and Oregon Growers Strawberry Jam.