



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

CHERRY OATS SCONES

2 cups flour	1 ¼ cup old-fashioned or quick cooking rolled oats
½ cup granulated sugar	½ cup chopped dried cherries or dried cranberries
1 ½ teaspoons baking powder	1 cup buttermilk
½ teaspoon baking soda	Cinnamon-sugar
½ teaspoon salt	
½ cup butter, chilled and cut into pieces	

1. Preheat oven to 400 degrees F. Line baking sheet with parchment paper; set aside.
2. In work bowl of food processor fitted with steel knife blade, combine flour, granulated sugar, baking powder, baking soda, and salt; pulse on/off 2 times to combine.
3. Add butter and pulse on/off until butter is size of small peas.
4. Add oats, dried fruit, and buttermilk; pulse on/off just until dough is moistened and holds together when you pinch it between your fingers. (Do not overmix or your scones will be tough.)
5. Turn dough out onto cutting board; divide in half. Place each half on prepared baking sheet. Pat each portion of dough into 6-inch circle. Sprinkle top with cinnamon-sugar. With sharp knife, score top of each dough round into 6 wedges.
6. Bake in 400-degree oven for 15 to 20 minutes or until golden brown. Cut into wedges. Serve warm with butter.

Makes 12 scones.

