

## Cinnamon Raisin Oatmeal Scones

Follow the recipe for Oatmeal Scones, adding 1/4 teaspoon ground cinnamon to the dry ingredients and 1/2 cup raisins to the flour mixture along with the toasted oats.

## Oatmeal Scones

Makes 8 scones

This recipe was developed using Gold Medal unbleached all-purpose flour; best results will be achieved if you use the same or a similar flour, such as Pillsbury unbleached. King Arthur flour has more protein; if you use it, add an extra 1 to 2 tablespoons milk. Half and half is a suitable for the milk/cream combination.

1 1/2 cups (4 1/2 ounces) old-fashioned rolled oats or quick oats  
1/4 cup whole milk  
1/4 cup heavy cream  
1 large egg  
1 1/2 cups (7 1/2 ounces) unbleached all-purpose flour  
1/3 cup (2 1/4 ounces) sugar, plus 1 tablespoon for sprinkling  
2 teaspoons baking powder  
1/2 teaspoon salt  
10 tablespoons cold unsalted butter, cut into 1/2 inch cubes

1. Adjust an oven rack to the middle position and heat the oven to 375 degrees. Spread the oats evenly on a baking sheet and toast in the oven until fragrant and lightly browned, 7 to 9 minutes; cool on a wire rack. Increase the oven temperature to 450 degrees. Line second baking sheet with parchment paper. When the oats have cooled, measure out 2 tablespoons (for dusting the work surface and the dough) and set aside.

2. Whisk the milk, cream, and egg in a large measuring cup until incorporated; remove 1 tablespoon to a small bowl and reserve for glazing.

3. Pulse the flour, 1/3 cup sugar, baking powder, and salt in a food processor until combined, about four 1-second pulses. Scatter the cold butter evenly over the dry ingredients and pulse until the mixture resembles coarse cornmeal, twelve to fourteen 1-second pulse. Transfer the mixture to a medium bowl; stir in the cooled oats. Using a rubber spatula, fold in the liquid ingredients until large clunk form. Mix the dough by hand in the bowl until the dough forms a cohesive mass.

4. dust the work surface with half of the reserved oats, turn the dough out onto the work surface, and dust the top with the remaining oats. Gently pat into a 7-inch circle about 1 inch thick. Using a bench scraper or chef's knife, cut the dough into 8 wedges and set on the parchment-lined baking sheet, spacing them about 2 inches apart. Brush the surfaces with the reserved egg mixture and sprinkle with 1 tablespoon sugar. Bake until golden brown, 12 to 14 minutes; cool the scones on the baking sheet on a wire rack for 5 minutes then remove the scones to a rack and cool to room temperature, about 30 minutes. Serve.