

Cherry Oat Scones 1044

Source: Dierberg's website - Tested by Dierberg's Home Economists

INGREDIENTS:

2 C flour	1/2 C sugar
1 1/2 tsp baking powder	1/2 tsp baking soda
1/2 tsp salt	1/2 C chilled butter, cut into pieces
1 C buttermilk	Cinnamon-sugar
1 1/4 C old-fashioned or quick-cooking rolled oats	
1/2 C chopped dried cherries or dried cranberries	

DIRECTIONS:

In large bowl, combine flour, sugar, baking powder, baking soda & salt. Using pastry blender or fork, cut butter into flour mixture till butter is size of small peas. Stir in oats & dried fruit. Stir in buttermilk till dough holds together - divide in half. On greased baking sheet, pat each portion into 6" circle. Top with cinnamon-sugar. Score top with knife into 6 wedges. Bake 15-20 minutes in 400° F oven or till golden brown. Cut into wedges. Serve warm.

Makes 12 servings