



Apple Cinnamon Oatmeal Scone

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 ½ cups unbleached all-purpose flour
- ½ cup white sugar
- 1 tablespoon baking powder
- ½ teaspoon Kosher salt
- 1 tablespoon ground cinnamon
- 1 cup thick-cut rolled oats
- 1 medium-sized granny smith apple, peeled and diced
- 8 ounces unsalted butter
- approximately 1 cup buttermilk

Instructions

A variation on my Strawberry Almond Scones. Egg wash and cinnamon sugar on top (before baking) is optional, though recommended.

1. Stir together the flour, sugar, baking powder, salt, cinnamon, oats and apples.
2. On medium-low speed, “cut” in the butter. It’s right when the mixture looks like coarse meal and the butter pieces are roughly pea-sized.
3. Leave the mixer on and slowly add the buttermilk, pouring it in a long, slow stream.
4. You will probably not need the full cup of buttermilk; and you’ll be sorry if the dough is too wet.
5. Stop pouring when the dough begins to stick together. It should be crumbly, but not dry. When you press it together between your fingers, it will feel almost satiny, though not slick or wet.
6. Turn the dough out onto a very lightly-floured cutting board. Pat it out into a circle, approximately nine inches in diameter and maybe an inch and a half

thick.

7. Brush top and sides with egg wash, and sprinkle with cinnamon sugar.
8. Cut into wedges - eight or twelve according to your preference.
9. Use your knife to transfer the scones to your baking sheet. The dough may try to stick to the cutting board; do not be alarmed.
10. Bake at 400° (350° convection) until the edges are golden brown and you cannot stand waiting a moment longer.
11. Let cool on the baking sheet for just a few moments. They are at their very best when still warm.

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