

Raspberry Oatmeal Scones

Ingredients

1/4 cup whole milk
3/4 tsp white vinegar
1/2 cup all-purpose flour
1/3 cup whole wheat flour
1/2 tbsp baking powder
1/4 tsp baking soda
1/4 tsp ground ginger
1/8 tsp nutmeg
1/2 cup + 2 tbsp old fashioned oats
2 1/2 tbsp sugar
1/8 tsp salt
2 tbsp plain Greek yogurt
1 egg, beaten and divided
42 g butter, cold
1/2 cup fresh raspberries

Instructions

1. Preheat oven to 400 degrees.
2. Make the buttermilk by placing the milk and vinegar in a liquid measuring cup and setting aside.
3. In a large bowl sift the all-purpose flour, whole wheat flour, baking powder, baking soda, ginger and nutmeg.
4. Mix the oats and sugar into the flour mixture.
5. Use hands to cut the cold butter into the flour mixture until it resembles wet sand.
6. Carefully mix in the raspberries just to combine.
7. In a separate bowl combine the Greek yogurt along with 2 tbsp beaten egg. Add in HALF of the buttermilk.
8. Pour the Greek yogurt mixture into the flour and gently mix until a loose dough forms. If needed add some more buttermilk until a smooth and just moist batter is created.
9. Pat the dough into a disc and cut into 6 equal sized wedges.
10. Place on a lined baking tray and brush with the remaining egg.
11. Bake for 12-18 minutes until golden brown.