Oatmeal Raisin Scones Recipe
Makes 12 scones
2 cups old-fashioned rolled oats
2 cups all-purpose flour (or half whole wheat/half all-purpose)
1/4 cup granulated sugar or coconut sugar
1 tablespoon baking powder
1/2 teaspoon baking soda
3/4 teaspoon salt
12 tablespoons (1 1/2 sticks) cold, unsalted butter, cut into 1-inch cubes
3/4 cup raisins
1 egg
1/2 cup buttermilk, plus more as needed
Extra buttermilk (for brushing)
2 tablespoons sugar (any kind, for sprinkling)

1. Line a baking sheet with parchment. Have on hand a 2 1/2-inch-diameter ice cream scoop. Set the oven at 400 degrees.
2. In a food processor, grind the oats until they look like coarse meal. Add the flour, sugar, baking powder, baking soda, and salt and pulse to mix. Add the butter cubes and pulse until they are in small, pea-size pieces. Transfer to a bowl and stir in the raisins until evenly distributed.
3. Make a well in the center of the bowl. Add the egg and buttermilk to the well and beat with a fork to combine. Use the fork to incorporate the dry ingredients. Add more buttermilk, 1 tablespoon at a time, if the dough seems dry.
4. Use the scoop to portion the dough and place each scone, rounded side up, on the baking sheet 1 1/2-inches apart. Brush with buttermilk and sprinkle with sugar.
5. Bake for 15 to 16 minutes, or until golden brown. Cool on the pan for a few minutes and serve.

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