

# oatmeal scones {topped with lavender sugar}

recipe: adapted from Canadian Living  
Everyday Cookbook Special, 1984

This is a soft, oatmeal scone which is lovely both when served warm with butter, or when completely cooled. The lavender sugar on top will not flavour the scone heavily - it will give off a lovely scent when baking, and as you bring the scone up to your mouth for a nibble. They are best when served on baking day.

Yields 8 scones.

- 1 1/2 cups all-purpose flour
- 1 cup quick-cooking oats
- 1/4 cup white granulated sugar
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/4 cup unsalted butter, cold and cut into small pieces
- 3/4 cup buttermilk
- lavender sugar for topping (optional)

Preheat the oven to 400°F. Line two baking sheets with parchment paper, and set aside.

In a large mixing bowl, stir together the flour, oats, sugar, baking soda and salt. Using a pastry cutter or two knives, cut the butter into the flour mixture until it resembles coarse crumbs. Add the buttermilk and stir until the dough just comes together.

Divide the dough in half, and knead each portion just a couple of times to bring the dough together. (You do not want to over-work the dough, as it will create a tough scone.) Form each portion into a loose ball, and place one on each baking sheet. Gently pat the dough to form a circle/disc on each sheet that is about 1/2 inch thick. Lightly score each circle into quarters, but do not cut all the way through.

Sprinkle lightly with lavender sugar, or any other sugar you might like.

Bake for 12-15 minutes or until golden brown. Allow to cool on wire racks.