

Oatmeal Cream Scones with Roasted Strawberry Butter

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Serves: 8

Ingredients

- 2 cups unbleached all-purpose flour
- 1 cup old fashioned oats; place in the food processor to roughly grind
- 1 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 2 tablespoons brown sugar or coconut sugar
- ½ cup unsalted butter, cold, cut into small cubes
- 1 egg
- 1 cup heavy cream; plus more for topping
- a splash of apple cider vinegar
- For the Roasted Strawberry Butter:
 - about ½ to ¾ cup strawberries, cut into quarters
 - 1 stick of unsalted butter
 - 1 tablespoon coconut oil



Instructions

1. Preheat the oven to 375 degrees
2. Measure out the cold heavy cream, and add in a splash of apple cider vinegar, allow to sit for about 5 minutes
3. Place the oat into a food processor and pulse until roughly processed
4. Combine the flour, oats, baking powder, baking soda, sugar, and salt in a large bowl, and mix to combine
5. Place the butter into flour mixture, and use a pastry cutter to break up the butter into smaller pieces; the mixture should look crumbly but still have some larger pieces of butter
6. Whisk together the heavy cream and the egg
7. Slowly pour the cream/egg mixture into the flour mixture, stirring just until the dry ingredients are moistened and a dough forms; if it is too crumbly, add a little more cream
8. Turn the dough out onto a floured surface, and use your hands to form the dough into a large circle, about ½-1 inch thick, or about an 8 inch circle
9. Use a knife to cut the circle in half one way, then the other, then cut each half in half, this will create 8 slices
10. Place the scones onto a baking sheet lined with parchment paper, and place in the fridge for about 10 minutes, OR if you want to make these ahead of time, this is the point when you would place them in the freezer
11. Then, brush the tops with a little bit of cream using a pastry brush
12. Bake at 375 degrees for about 15-17 minutes, or until the edges start to become golden, if baking these right from the freezer it may take closer to 20-25 minutes to bake
13. To make the butter, place the quarter strawberries onto a baking sheet lined with aluminum foil and toss with the 1 tablespoon of melted coconut oil and a small sprinkle of salt
14. Roast in the oven for 15-20 minutes, or until softened
15. Let the strawberries cool completely
16. Place the room temperature butter and the cooled roasted strawberries in a food processor, and process until well combined; this will lighten up the butter and break up the strawberries nicely

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/oatmeal-cream-scones-roasted-strawberry-butter/>