

Whole Wheat Buttermilk Oatmeal Scones with Honey Cinnamon Icing

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Ingredients

- 1½ cup whole wheat flour
- 1 cup old fashioned oatmeal ****See note below****
- ⅓ cup turbinado sugar (or brown sugar)
- ½ teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon cinnamon
- ½ cup COLD unsalted butter; cut into cubes
- ½ cup buttermilk; plus more if needed
- 1 teaspoon vanilla extract
- Icing:
- ½ cup powdered sugar; plus more if needed
- 1 tablespoon honey
- ¼ teaspoon vanilla
- ⅛ teaspoon honey
- pinch of salt
- ½ to 1 tablespoon milk or half and half
- ****If you do not have a food processor, I recommend using quick cooking oats, because the food processor breaks up the big pieces of the old fashioned oats, and if you aren't going to be able to do that, you want to use a smaller oat. The quick cooking oats are smaller than the old fashioned.****



Instructions

1. *Place the flour, oatmeal, sugar, baking powder, baking soda, salt, and cinnamon spice in bowl of a food processor
2. *Pulse to combine
3. *Place the butter in the mixer
4. *Pulse to combine; mixture will look a bit like sand
5. *In a separate bowl (I like using a measuring cup for wet ingredients) combine the buttermilk and vanilla
6. *With the mixture running pour in the wet ingredients
7. *Combine until JUST mixed in; if it is too crumbly add in a bit more buttermilk
8. *Remove the dough from the processor and place on a lightly floured surface
9. *Use your hands to form a large flat disk with the dough about a half inch to an inch thick
10. *Use a knife to cut the dough in half one way and the opposite way, this will make four large pieces
11. *THEN cut each of the pieces in half... this will look like a pizza!
12. *Place each piece on a baking sheet lined with parchment paper
13. *Place the baking sheet in the fridge for about 15 minutes
14. *If you plan in freezing these place them in the freezer for a half hour then remove and place in a freezer friendly bag, label, and place back in the freezer
15. *Preheat your oven to 375 degrees
16. *Place the scones on the baking sheet into the oven and bake for 15-20 minutes
17. *If they are coming straight out of the freezer it may take about 5-7 minutes longer
18. *Allow to cool on a cooling rack
19. *Meanwhile make the icing
20. *Measure the powdered sugar and cinnamon into a bowl, whisk together
21. *Pour in the honey, vanilla and milk while whisking to combine
22. *If it is too thin, add more powdered sugar, and if it is too thick add a touch more milk
23. *Once thoroughly mixed pour the icing into the corner of a small ziplock bag
24. *Cut the tip of the corner of the bag and drizzle the icing over the cooled scones
25. *You can also simply use a spoon to drizzle the icing over the scones

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/whole-wheat-buttermilk-oatmeal-scones-with-honey-cinnamon-icing/>

