



Ginger Cranberry Scones

 **SERVINGS** 

8

 **COOKING TIME** 

12-14 min

Whether it's the holiday season, or you're just in the mood for the tart berry, Ginger Cranberry Scones recipe will hit the spot. The warmth of the ginger and the brightness of cranberries make for a colorful and tasty baked good.

Ingredients

- 1 ? cups all-purpose flour
- 1 cup [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/4 cup granulated sugar
- 2 tsp baking powder
- 1 tsp ground ginger
- 1/2 tsp baking soda
- 1/2 tsp salt
- 8 tbsp butter or margarine, chilled, cut into pieces
- 3/4 cup sweetened dried cranberries
- 1/3 cup plain nonfat yogurt
- 1 egg
- 1 tbsp granulated sugar

Cooking Instructions

1. Heat oven to 400°F.
2. In large bowl, combine flour, oats, 1/4 cup sugar, baking powder, ginger, baking soda and salt; mix well.
3. Work butter into dry ingredients with fork or fingertips until mixture resembles small peas.
4. Stir in cranberries.
5. In small bowl, combine yogurt and egg; blend well.
6. Add to dry ingredients all at once; stir with fork until soft dough forms.
7. Turn dough out onto floured surface; knead gently 8 to 10 times.

8. Transfer to ungreased cookie sheet.
9. Pat into 8-inch diameter circle; sprinkle with remaining 1 tablespoon sugar.
10. Cut into 8 wedges; separate wedges slightly.
11. Bake 12 to 14 minutes or until light golden brown.
12. Separate wedges; transfer to cooling rack.
13. Serve warm.