



Gluten Free Goat Cheese Scones

 image not found or type unknown **SERVINGS**

12

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20 min

Gluten Free Goat Cheese Scones are a unique take on the traditional scone. Creamy and tart goat cheese, fresh herbs, and roasted red bell peppers make for a perfect yet different baked good.

Ingredients

- 1 ½ cups + 2 tbsp [Quaker® Gluten Free Quick 1-Minute Oats](#) (or 4 packets of Quaker® Gluten Free Instant Oatmeal – Original)
- 1 ½ cups (loosely packed) multi-purpose gluten free flour blend
- 1 tbsp baking powder
- 1 tsp salt, kosher
- 1 tsp black pepper (optional)
- 1/3 cup chopped fresh herbs
- 1/3 cup roasted red pepper, jar in water, diced
- 4 oz goat cheese, crumbled
- 2/3 cup fat-free milk
- 1/3 cup vegetable oil (canola, olive, grape seed)
- 1 large egg, beaten

Cooking Instructions

1. Heat oven to 400°F.
2. Line cookie sheet with parchment paper or spray with cooking spray.
3. In large bowl, combine 1 ½ cups oats, flour blend, baking powder, salt and black pepper; mix well.
4. Gently stir in herbs, bell pepper and cheese.
5. Add oil to oat mixture and blend well, preferably using your hands to rub cheese and oil into the flour, creating crumbles.
6. In small bowl, combine milk, and egg; blend well.
7. Add to oat mixture. Stir well until combined.

8. Turn dough out onto lightly floured surface. Sprinkle with flour. Knead gently 4 to 5 times until dough holds together, adding additional flour if needed.
9. Place on parchment. Pat into 8-inch circle. Sprinkle with remaining oats; press gently into dough.
10. Cut into 8-12 wedges; separate slightly.
11. Bake 15 to 20 minutes or light golden brown. Serve warm.