



Pear Ginger Scones

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Take classic scones up a notch simply by adding a few yummy ingredients like juicy pears and warm ginger. This recipe for Pear Ginger Scones makes for a wonderful breakfast option or afternoon snack. Bursting with flavors and texture, these scones are perfect all year-round.

Ingredients

- 1 Cup(s) all-purpose flour
- 1 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/3 Cup(s) plus 2 teaspoons granulated sugar, divided
- 1-1/2 Teaspoon(s) Baking Powder
- 1/2 Teaspoon(s) Baking Soda
- 1 Teaspoon(s) Ground Ginger
- 1/4 Teaspoon(s) ground cinnamon
- 1/4 Teaspoon(s) ground nutmeg
- 1/4 Teaspoon(s) salt (optional)
- 3 Tablespoon(s) margarine or butter, chilled, cut into small pieces
- 2/3 Cup(s) Plain Nonfat Yogurt
- 2 egg whites or 1 egg, slightly beaten
- 1 Teaspoon(s) vanilla
- 1/2 Cup(s) finely chopped fresh Bartlett pear (about 1 medium)

Cooking Instructions

1. Heat oven to 400°F.
2. Lightly spray large cookie sheet with no-stick cooking spray.
3. In large bowl, combine dry ingredients, reserving 2 teaspoons sugar for topping.
4. Cut in margarine with pastry blender or two knives until mixture resembles coarse crumbs.
5. In separate bowl, combine yogurt, egg whites and vanilla; mix well.
6. Add to dry ingredients; mix just until moistened.

7. Gently stir in chopped pear until evenly distributed.
8. Drop by 1/4 cupfuls onto prepared cookie sheet.
9. Sprinkle 1/8 teaspoon of remaining sugar on each scone.
10. Bake 16 to 18 minutes or until light golden brown.
11. Serve warm.
12. Recommended storage: Freeze completely cooled scones in tightly wrapped foil or freezer bags.
13. To reheat, unwrap and microwave on HIGH about 30 seconds per scone.