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Oatmeal Chocolate Chip Scones

Hardware:

1. Large food processor **OR** 2 large mixing bowls.
2. Measuring cups - 1/3 cup, 1/2 cup, 1 cup
3. Butter Knife
4. Measuring spoons - 1/4 tsp, 1/2 tsp, 1 tsp, 1 tablespoon
5. 2 oz ice cream scoop
6. 2 small bowls for the brushed buttermilk and the brown sugar/oatmeal topping.
7. Large spoon for mixing

Ingredients:

1. 1 2/3 cups all purpose flour
2. 1/2 cup plus 2 tablespoons light brown sugar
3. 1 tsp cinnamon
4. 1 tablespoon baking powder
5. 3/4 teaspoon baking soda
6. 1/2 teaspoon salt
7. 1 1/3 cups of Quaker Oats Old Fashioned Oatmeal (don't use the instant stuff, it doesn't stand up texturally and it's not as healthy)
8. 1 1/2 sticks unsalted butter, cold, cut into teaspoon-sized pieces
9. 2/3 cups chocolate chips
10. 3/4 cups buttermilk plus a bit more for brushing on the scone (you can make your own with 1 cup whole milk and 1 1/2 tablespoons of fresh lemon juice or white distilled vinegar)
11. 1 teaspoon almond extract

Here's what you do:

1. Preheat oven to 425 degrees Fahrenheit.
2. Sift the flour into a food processor (if you don't have a large enough food processor, like me, mix ingredients into a large bowl.)
3. Add the brown sugar, cinnamon, baking powder, baking soda, salt. **If you're using the bowl**, mix the ingredients.
4. Add the oats and pulse in FP until oats are chopped into mini flakes - barely noticeable. **If you're using the mixing bowl**, just stir to incorporate.
5. Add the butter slices and pulse in the FP until the butter is in pea-sized chunks. **If you're using the bowl, here's where you break out your under-sized food processor:**
 1. Scoop enough of the mixture to fill FP to approx. 75% of its capacity and pulse the mixture until the butter forms pea-sized bits.
 2. Empty the processed portion into a different bowl.
 3. Repeat this process until the entire mixture has been processed.
6. Add the chocolate chips to the mixture, stir them in.
7. Add the buttermilk to the mixture and stir with a large spoon until the dough forms.
8. Using the ice cream scoop apportion 2 ounce bulbs of the dough onto an ungreased baking sheet. Be sure to leave about 3/4" between each scone-bulb to allow for expansion during the cooking process.
9. Lightly brush buttermilk over the top of the scone-cookies
10. Mix the 2 tablespoons each of brown sugar and oats together and sprinkle over the top of the buttermilk brushed scone-like contrivances.
11. Place the populated baking sheet into the oven on the middle rack and bake for approximately 18 minutes. If you have a convection oven, change that time to approximately 13-15 minutes. Either way, begin checking these little babies 13 minutes in by poking them in the middle

with a toothpick. If the toothpick comes out clean, take 'em out and spatula them onto a cooling tray right away. If you wait too long, the brushed buttermilk and brown sugar makes the scone-bulbs stick to the baking sheet - the horror!

That should do it! Let them cool for at least 15 minutes and then back away, or else you will be trampled by your children! Little do they know, they're eating something that's good for them.

Aren't we clever?