

## **Oat Scones**

### **The Governor's House in Hyde Park**

$\frac{3}{4}$  cup oat flour  
1 Tbs.. baking powder  
3 Tbs.. maple sugar  
 $\frac{1}{2}$  cup buttermilk

1  $\frac{1}{4}$  cup flour  
 $\frac{3}{4}$  tsp. salt  
 $\frac{1}{4}$  cup cold butter  
1 beaten egg at room temp.

Mix all dry ingredients. Cut in butter. Add milk to beaten egg and pour over dry mixture. Fold it together lightly and form a ball. Roll out on floured board to about  $\frac{3}{4}$  inch thick. Cut with heart-shaped biscuit cutter and place on ungreased cookie sheet. Bake in 400° F oven until lightly browned.

Serve with clotted cream and strawberry jam.

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