

## **Oat Scones**

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

¾ cup oat flour  
1 Tbs.. baking powder  
3 Tbs.. maple sugar  
½ cup buttermilk

1 ¼ cup flour  
¾ tsp. salt  
¼ 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 ¾ 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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