

Ginger Scones

Ingredients

- 1 ½ cups of quick oats
- 1-3/8 cups of sifted flour
- 1/3 cup of crystallized ginger cut small pieces
- 1/4 cup sugar
- 1 tsp of cinnamon
- ½ tsp of ground ginger
- 1 tbsp of molasses dark, light or black strap
- 1/4 teaspoon of allspice
- 1/4 teaspoon of ground cloves
- 1/3 cup of water
- 1/3 cup of canola oil
- 1 large egg
- 1/4 cup of raisins
- 3 tsp of baking powder leveled



Directions:

In a large mixing bowl, add the oats, sifted flour, cinnamon, sugar, ginger, allspice, cloves, and baking powder.

Now stir in the egg, oil, water, and molasses and mix into the dry ingredients until well moistened.

Add the chopped crystallized ginger and raisins next to incorporate.

Pat down the dough to form a somewhat thick circle about eight inches around and two inches high. Then cut in half, then divide each half into thirds before placing a greased baking pan.

Bake in a 400-degree oven for about 10-12 minutes. The bottom will be gently brown.

ENJOY!