

HARBIGARR BLIMEY OAT SCONES

Matrix Code CB302 for StartOver.xyz (revised 1 October 2010 by Clinton Callahan)

Preheat oven to 185°C (450°F) Makes 5 scones.

INGREDIENTS:

1 ¾ cups dinkel flour
2 ¼ teaspoon baking powder (not baking soda)
2 tablespoons brown sugar
½ teaspoon salt
1 cup raw big flake oats

125 grams butter (room temperature)

2 eggs
1/3 cup heavy cream (whipping cream)

(x5 = 30 scones)

8 ¾ cups flour
11 ¼ teaspoons baking powder
10 tablespoons sugar (¾ cup)
2 ½ teaspoons salt
5 cups raw big flake oats

625 grams butter (2 ½ blocks)

10 eggs
1 2/3 cups heavy cream

OPTIONAL ADDITIONS:

1 cup fresh blueberries (enough for 1/2 the scones)
or

½ raisins + ½ cup coarse chopped walnuts + 1t cinnamon (enough for ½ the scones)

INSTRUCTIONS:

1. In a large mixing bowl, stir all the dry ingredients together.
2. Cut in the butter until the size of small peas.
3. In a smaller bowl, beat the eggs, then pour enough egg into a separate little bowl for basting the tops of the scones just before baking.
4. Beat the cream into the remaining eggs.
5. Make a well in the dry ingredients. Pour the liquid into the well and combine with a few swift strokes. Do not stir. Handle the dough as little as possible.
6. Gently mix in blueberries if desired.
7. Flop onto a floured board. Cut it into 5 equal blobs.
8. Gently press each blob into a 20 cm round and then cut into six wedges.
9. Place on an ungreased baking pan.
10. Brush the top of each with egg.
11. Sprinkle the tops with brown sugar.
12. Bake about 15 minutes until golden brown.
13. Place in serving baskets lined with a dish towel to keep 'em warm.

