

Fabulous Fig Scones

Savannah · 28/09/2024

**Prep Time**

45 mins

Difficult

Medium

Servings

8

Description

I adapted a few recipes I found on the web to make one that we like

Ingredients

- - 1 cup whole wheat pastry flour - ½ cup old-fashioned rolled oats - 2 teaspoons baking powder - ½ teaspoon salt - ¼ cup canola oil - 1 egg
- lightly beaten - ¼ cup honey - ¼ cup white sugar - 1 cup diced fresh figs

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with parchment paper and lightly sprinkle flour over paper. Whisk flour
2. oats
3. baking powder
4. and salt together in a bowl. Whisk oil and egg together in a separate bowl until smooth; add honey and mix well. Mix oil mixture into flour mixture just until batter is moistened. Sprinkle sugar over figs in a bowl and toss to coat; fold into batter. Transfer batter to the middle of the prepared baking sheet and form into a 7-inch circle. Bake in the preheated oven for 10 minutes. Score the batter into 8 sections and continue baking until scones are cooked through and lightly browned on top
5. about 20 minutes more. Cut into 8 scones and slide every other scone back from the circle to allow cooling. Cook's Note: Dry figs may be substituted. Mix with 1/4 cup of hot water and allow to stand while preparing the rest of the batter.