THE J.M. SMUCKER Co

Apple Raisin Cinnamon Scones

Prep Time	Cook Time	Serves	Difficulty
15 mins	14 mins	8	N/A

Ingredients

- 1 apple, peeled and chopped
- 1/4 cup (50 mL) raisins, optional
- 1 tsp (5 mL) apple pie spice
- 1/2 cup (125 mL) **Carnation®** Evaporated Milk, Fat Free, 2% or Regular, plus additional for glaze
- 1 egg
- 1 1/2 cups (375 mL) **Robin Hood®** Original All Purpose Flour

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- 1/3 cup (75 mL) brown sugar
- 2 tsp (10 mL) baking powder
- 1/2 tsp (2 mL) salt
- 1/2 cup (125 mL) butter
- 1 cup (250 mL) **Robin Hood®** Oats

  Robin Hood® Quick Oats

- 1 tbsp (15 mL) natural turbinado sugar

Directions

Step 1:

Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper. Combine apple, raisins and apple pie spice in small bowl. Set aside. Combine evaporated milk and egg in small bowl. Set aside.

Step 2:

Combine flour, sugar, baking powder, and salt in large bowl. Cut in butter just until it is the size of peas. Stir in oats and apple mixture. Stir in milk mixture, mixing with a fork just until moistened. Form into a ball.

Step 3:

Place dough on floured surface, pat to 8” (20 cm) circle. Cut into 8 wedges. Place on prepared baking sheet about 1” (2.5 cm) apart. Brush tops with additional milk and sprinkle with sugar.

Step 4:

Bake in preheated oven for 12-14 minutes or until lightly browned and firm to touch. Cool 5 minutes, then remove to rack.

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