

Oatmeal Chocolate Chip Scones

Ingredients

- 1 2/3 cups all-purpose flour
- 1/4 cup plus 2 tablespoons sugar plus additional for sprinkling
- 1 tablespoon baking powder
- 3/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/3 cups old-fashioned oats
- 1 1/2 sticks (3/4 cup) cold unsalted butter, cut into tablespoon pieces
- Finely grated zest from 1 large navel orange
- 2/3 cup well-shaken buttermilk plus additional for brushing
- 1/2 cup dried currants
- Special equipment: a 2 1/4-inch round cookie cutter

Preparation

Preheat oven to 425°F.

Sift together flour, sugar, baking powder and soda, and salt into a food processor, then add oats and pulse 15 times. Add butter and pulse until mixture resembles coarse meal with small (pea-size) lumps, then transfer to a bowl.

Stir together zest and buttermilk. Toss currants with oat mixture, then add buttermilk, stirring with a fork just until a dough forms. Turn dough out onto a lightly floured surface and gently knead 6 times.

Pat dough into a 1-inch-thick round, dusting surface with more flour if necessary. Cut out as many scones as possible with cutter, dipping it in flour before each cut, and transfer scones to a lightly buttered large baking sheet. Gather scraps into a ball, then pat into a round and cut out more scones in same manner.

Brush tops of scones with buttermilk and sprinkle lightly with sugar. Bake in middle of oven until golden brown, 15 to 18 minutes, and transfer to a rack.

Serve warm or at room temperature.