

GREAT EATS—LEMON VERBENA SCONES

INGREDIENTS:

2 cups all purpose flour
1 ½ rolled oats
2 tsp. baking powder
½ tsp. baking soda
½ tsp. salt
¼ cup brown sugar
¼ cup cold butter
¼ cup finely chopped fresh
lemon verbena leaves
1 egg, beaten
½ cup plain yogurt
¼ cup milk



This recipe, appears in the archives section of the Alloway Creek Gardens' website.

DIRECTIONS:

Preheat oven to 425F.

In a large bowl, **combine** flour, oats, baking powder, baking soda, salt, and brown sugar.

Cut in butter with pastry blender until mixture resembles coarse crumbs.

Add the lemon verbena leaves; mix until combined.

Make a well in center of flour mixture.

Add the egg, yogurt, and milk, stirring well.

Mix in with the flour mixture to form a soft dough.

Coat a 12" cast iron skillet with cooking spray.

With floured hands, **pat** the dough into a circle.

Cut into wedges.

Bake at 425 degrees for 15 minutes, or until lightly brown.