

Orange Cornmeal Scones With Crystallized Ginger

Ingredients:

- 1-1/4 cups sifted flour
- ½ cups of quick oats
- ½ cups of cornmeal
- 3 tsps of baking powder leveled
- 1 large egg
- 1 tsp of orange extract
- 1 teaspoon of allspice
- 1/3 cup of crystallized ginger finely chopped
- 1/3 cup of diced orange peel
- 1/3 cup of sugar
- 1/3 cup of raisins
- 1/3 cup of water
- 1/3 cup of oil



Directions:

In a large mixing bowl, add the oats, sifted flour, cornmeal, sugar, allspice, and baking powder.

Now stir in the egg, oil, water, and orange extract next and mix into the dry ingredients until well moistened.

Add the raisins, diced orange peel and finely chopped crystallized ginger next to incorporate.

Pat down the dough to form a somewhat thick circle about eight inches around and two inches high. Then cut in half, then divide each half into thirds before placing a greased baking pan.

Bake in a 400-degree oven for about 12-15 minutes, depending on how your oven is regulated and the size of the scones you cut. The bottom will be gently brown.

ENJOY!