Blueberry Scones

This recipe utilizes Coasun SA to make a tender, light scone, with great texture and taste!

	Baker's %
All-purpose flour	100.0%
Coasun SA	54.9%
Buttermilk	48.5%
Old Fashion Oats	47.1%
Egg	20.2%
White Sugar	26.3%
Fresh or frozen blueberries	26.3%
Baking Powder	4.0%
Baking Soda	1.2%
Salt	1.2%
Cinnamon	0.4%

Nutrition Facts

Serving Size (35 g)
Servings Per Container

Amount	% Daily Value*
Calories 90	
Fat 1 g	**2** %
Saturated Fat 0.2 g + Trans Fat 0 g	**1** %
Cholesterol 10 mg	**3** %
Sodium 170 mg	**7** %
Carbohydrate 18 g	**6** %
Fibre 1 g	**4** %
Sugars 5 g	
Protein 3 g	

Vitamin A	0 %	Vitamin C	0 %
Calcium	2 %	Iron	6 %

*Based on a 2,000 calorie diet.

	Calories:	2,000	2,500
Total Fat	Less than	65 g	80 g
Saturated + Trans	Less than	20 g	25 g
Cholesterol	Less than	300 mg	300 mg
Sodium	Less than	2,400 mg	2,400 mg
Total Carbohydrate		300 g	375 g
Dietary Fibre		25 g	30 g

Calories per gram:
Fat 9   Carbohydrate 4   Protein 4

1. Preheat the oven to 400 °F and place a rack in the center of the oven. Line a baking sheet with parchment paper or foil and set aside.
2. Stir the eggs and buttermilk together and set aside.
3. Whisk together the flour, oats, sugar, baking powder, baking soda, salt and cinnamon in a large bowl.
4. Add the Coasun SA to the dry mixer and mix on 'stir' for 1 minute until distributed and pebbly.
5. Pour the egg and buttermilk mixture over the dry ingredients and mix on 'stir' until just incorporated. Add the berries and mix by hand to incorporate.
6. Turn the dough out onto a lightly floured work surface and press the dough until you have a circle that is about 1 1/2-inches thick.
7. Use a small round cookie cutter and cut out ~35 g scone onto baking sheet
8. Bake for 20 minutes or until their tops are golden and firmish. Transfer to wire rack to finish cooling.