



Oatmeal Scones with Cherries, Walnut and Chocolate Chunks

- 2 cups (10 oz./390 g) all-purpose flour
- 1 cup (3 oz./90 g) old-fashioned rolled oats
- 1/4 cup (2 oz./60 g) sugar
- 1 Tbs. baking powder
- 2 tsp. baking soda
- 1/2 tsp. salt
- 6 Tbs. (3/4 stick) (3 oz./90 g) cold unsalted butter, cut into pieces
- 3/4 cup (6 fl. oz./180 ml) buttermilk
- 1 egg
- 1/2 cup (2 oz./60 g) dried tart cherries,
- 1/2 cup (2 oz./60 g) coarsely chopped walnuts
- 1/2 cup (3 oz./90 g) dark chocolate chunks

Sprinkle the meat evenly with salt and pepper. In a large, heavy frying pan, warm 1 tablespoon of the oil over medium heat. Working in batches, brown the beef cubes on all sides, about 5 minutes per batch. Transfer to a large, heavy pot.

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Preheat an oven to 350°F (180°C). Lightly butter a baking sheet or line it with parchment paper.

In a bowl, stir together the flour, oats, sugar, baking powder, baking soda and salt. Using a pastry blender or 2 knives, cut in the butter until the mixture resembles coarse crumbs.

In a small bowl, whisk together the buttermilk and egg. Add to the flour mixture along with the cherries, walnuts and chocolate. Stir with a fork just until evenly moistened (the dough will still look crumbly).

Scrape the dough onto a floured surface and, with lightly floured hands, work together into a ball. Divide into 8 equal pieces and gently pat each piece into a 2 1/2-inch (6-cm) round about 1 1/2 inches (4 cm) thick. Place the rounds 2 inches (5 cm) apart on the prepared baking sheet.

Bake the scones until the tops are browned, 25 to 30 minutes. Let cool for about 10 minutes on the baking sheet before serving. Serves 8.

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