



Great Morning Cibaria Scones

Whole wheat flour	1 cup
Unbleached white flour	1 cup
Raisins	1/4 cup
Grapeseed Oil	1/3 cup
Chopped walnuts	1/4 cup
Turbinado sugar	1/4 cup
Baking powder	1 Tbsp.
Sea salt	1 tsp.
Egg	1
Milk	1/2 cup

1. Preheat oven to 425o F.
2. Combine flour, sugar, baking powder and salt. Slowly add Grapeseed Oil while mixing on low speed until crumbly.
3. Add raisins, dates, nuts and oatmeal.
4. In a measuring cup, beat the egg and milk. Slowly add to dough while mixing on slow speed until thick.
5. Form 2-inch balls and place on greased baking sheet.
6. Bake for 10-15 minutes or until lightly golden brown. Serve plain or with butter, jam or lemon curd.