

# Lemon Poppyseed Scones

A different twist on scones with a lemon flavor. Good with any topping or just plain.

Recipe by [Angie Crawford](#) | Created on **Nov 18, 2021**

## Ingredients

- 2 cups oat flour
- 1 ¼ cups whole wheat pastry flour
- 1 ¼ cups all-purpose flour
- 4 teaspoons baking powder
- ¾ teaspoon salt
- ½ cup white sugar
- ½ cup shortening
- ½ cup butter
- 1 tablespoon grated lemon zest
- 2 tablespoons poppy seeds
- ? cup buttermilk
- 1 tablespoon melted butter

## Directions

- Preheat the oven to 375 degrees F (190 degrees C).
- In a large bowl, stir together the oat flour, whole wheat flour, all-purpose flour, baking powder, salt and sugar. Cut in shortening and 1/2 cup of butter until the lumps are smaller than peas. Stir in the lemon zest and poppy seeds. Make a well in the center and pour in the buttermilk. Stir just until the dry ingredients are moistened.
- Divide the dough into 2 pieces. Pat each one into a 1 inch thick circle. Cut circles into 6 wedges like a pie. Place pieces onto a baking sheet, and brush the tops with melted butter.
- Bake for 12 to 15 minutes in the preheated oven, until lightly browned. Cool on a wire rack so they do not get too crumbly.

## Nutrition Facts

Serving: **12 scones** | Calories: **340.5 kcal** | Carbohydrates: **37.5 g** | Protein: **5.4 g** | Saturated fat: **8 g** | Cholesterol: **23.4 mg** | Sodium: **341.4 mg** | Fiber: **3 g** | Sugar: **9.2 g**

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