

Lemon Verbena Scones

2 cups. unbleached flour
1 1/2 cup rolled oats
2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1/4 cup brown sugar
1/4 cup butter
1/2 cup chopped pecans
1/4 cup chopped fresh lemon verbena leaves
1 egg, beaten
1/2 cup yogurt
1/4 cup milk

Preheat oven to 425° F. In a large bowl, combine flour, oats, baking powder, baking soda, salt, and brown sugar. Cut in butter until mixture resembles coarse crumbs. Add pecans and lemon verbena leaves; mix until combined. Make a well in the center of flour mixture. Add egg, yogurt, and milk; stirring well. Mix the center in with flour mixture to form a soft dough. Coat a 12-inch cast iron skillet with a non-stick cooking spray. With floured hands, pat dough into skillet. Score the top into 8 pie shaped wedges. Bake at 425° F for 15 minutes, or until lightly browned. Serve warm and enjoy. Makes 8 servings.