

## PANE NERO SCONES

Pane Nero means “black bread.” The flour is made of seven grains and seeds. If Pane Nero not available, a seedy whole wheat flour should work.

### Put in a large bowl:

2 cups Pane Nero Flour

1 cup white flour

½ cup rolled oats

1 Tbsp. baking powder

1 tsp. salt

### Stir together in a smaller bowl:

¼ cup butter, melted

½ cup olive oil

2 Tbsp. honey (local preferred)

Juice of 1 lemon

Zest of 1 lemon

2 eggs

2-6 Tbsp warm water (as needed to mix, should be thick and dry)

### Add:

½ cup chopped nuts (walnuts, almonds, pecans)

½ cup chopped dried fruit (apricots, cranberries, cherries)

Stir just until mixed, adding water or a dollop of Greek yogurt if necessary to make a very thick, but not crumbly, dough.

Drop using scant ¼ cup measure or form by hand into small cookie-like mounds.

Bake 190C / 375F for 20-30 minutes.

To serve, reheat in oven 5-10 minutes, 160C / 325F.

(Freezes very well.)

From *The Little Lark Still Sings*

Victoria Smith, 2006