



BUTTERMILK SCONES SERVED WITH CREAM + JAM

INGREDIENTS

- › 420g Self-raising Flour
- › ¼tsp Fine Salt
- › 2tbsp Granulated Sugar
- › 85g Unsalted Butter
[cool but not fridge-cold,
chopped]
- › 375g Buttermilk
[extra for brushing]

METHOD

- › Place the flour, salt and sugar into a large mixing bowl. Add the butter. Using fingertips or a pastry blender, rub butter into flour mixture until mixture resembles coarse, lumpy breadcrumbs.
- › Make a well in the flour mix and pour in the buttermilk. Using a butter knife, stir and cut the mixture together until it forms a rough dough that almost comes together. Do not overmix. If it seems very dry you can add a little more buttermilk.
- › Turn the dough onto a lightly floured surface and use your hands to gently bring it together so it just forms a cohesive mass. Press out into a rectangle 4cm.
- › Use a 5cm round cookie cutter to cut scones (dip the cutter into flour between cuts to prevent dough sticking). Gently press leftover dough pieces together and cut these to make a total of 12 scones.
- › Place scones, almost touching, onto the prepared baking sheet. Brush the tops with extra buttermilk and place into the CMS260 set to combination steam function 220C. Don't preheat the oven prior to placing the scones in.
- › Bake until light golden brown and puffed, about 15 minutes. If they're done, they'll sound hollow when tapped on top.

As soon as you remove the scones from the oven, cover them with a clean hand towel. This helps them stay soft and tender when cooled. Allow to cool until they're warm, then split and serve with jam and clotted cream.