



CLASSIC TEATIME SCONES

It's a British classic and is at the heart of the 'cream or jam first' debate. Simple to master and can be whipped up in a matter of minutes - you really can't go wrong. We served ours with Rodda's Clotted Cream and either Bonne Maman Rhubarb, Strawberry or Raspberry Conserve.

Prep time 20 minutes | Cook time 12-15 minutes | Serves 18

450g self-raising flour plus extra for dusting
1 teaspoon baking powder
100g cold butter, cut into cubes
50g caster sugar
2 medium Clarence Court hens eggs plus 1 beaten
Milk

To serve:
Rodda's clotted cream
Bonne Maman jam

Pre-heat the oven to 200c/ 400f/ gas mark 6. Line two baking trays with greaseproof paper.

Put the flour and baking powder into a large mixing bowl, add the butter and rub it into to the flour with your fingers until you create a fine breadcrumb texture. Stir in the sugar.

Crack the eggs into a measuring jug and top up with enough milk to get to 270ml. Make a well in the centre of the flour mix and pour in the eggs and milk. Stir using a dinner knife to start then use your hands to form a rough dough. Tip out on to a lightly floured work surface and roll to a rough oblong about 2cm thick.

Use a 5cm cutter to cut out as many scones as possible then arrange over the two trays making sure they aren't too close to each other. Roll out the remaining dough and cut out more scones. When all the scones have been cut out, brush the tops with the beaten egg and place the trays in the oven to bake for 12 - 15 minutes or until pale gold in colour and nicely risen.

Allow to cool a little on a wire rack and serve warm with clotted cream and your favourite jam.



    clarencourt.co.uk

Follow us on social media for more inspiring recipes, fabulous photography, seasonal collections, competitions and events.

FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928


Clarence Court

