QUEEN
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PREP: 10 min
COOK: 20 min
SERVES: 8

# Vanilla and Lavender Scones

For a late afternoon or a mid-morning tea, these vanilla and lavender scones are the ultimate. Simple, light, buttery and absolutely crying out for a dollop of raspberry jam and a spoonful of cream.

## Ingredients

3 cups (450g) self-raising flour

1 tbsp culinary lavender

250ml pure cream

1 cup (250ml) lemonade (sprite, 7-up etc)

1 tsp Queen Organic Vanilla Bean Paste

Jam and whipped cream to serve

## Method

**STEP 1**

Preheat the oven to 190°C (fan forced) and line a baking tray with baking paper.

**STEP 2**

Combine lavender and flour in a large bowl. Combine vanilla and cream and using a butter knife, mix all the ingredients together until just combined.

**STEP 3**

Turn out onto a floured surface and flour your hands then pat the dough out to about 3cm thickness.

**STEP 4**

Use a floured 4cm-5cm round cookie cutter, to cut rounds of dough. Be sure to press the cookie cutter not twist it. Place the dough rounds on the tray so that they are just touching.

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## Method

**STEP 5**

Bake for 17-20 minutes or until lightly golden. Transfer to a wire rack to cool. Serve with jam and whipped cream.

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