American Style Confetti Scones

PREP: 20 min
COOK: 18 min
SERVES: 8

Who said scones were boring? With melt-in-your-mouth white chocolate and a generous dose of Unicorn Confetti sprinkles, these American-style scones are a fun take on an afternoon tea classic.

Ingredients

Scones

2 cups (300g) plain flour

1/3 cup (75g) caster sugar

2 ½ tsp baking powder

1/2 tsp salt

1/2 cup (90g) white chocolate chips

1/4 cup Queen Unicorn Confetti sprinkles

130g unsalted butter, grated, frozen

1/2 cup (125ml) thickened cream

1 large egg

2 tsp lemon zest

2 tsp Queen Vanilla Bean Paste

2 tbsp milk, extra

Method - Scones

STEP 1

Preheat oven to 190C (fan forced). Line a baking tray with baking paper and set aside.

STEP 2

Whisk together flour, sugar, baking powder, salt, chocolate chips and Unicorn Confetti in a large bowl. Add butter and mix to distribute and coat butter. Set aside.

STEP 3

Combine cream, egg, lemon zest and Vanilla Bean Paste in a jug, whisking to combine. Drizzle over flour mixture stirring until combined.

STEP 4

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Ingredients

Icing
Queen Royal Icing
1 tbsp lemon juice
Unicorn Confetti sprinkles

Method - Scones

Transfer dough to a floured bench. Using floured hands, gently press together to form a rough 20cm disc. Cut into 8 wedges and gently transfer to prepared baking tray 2cm apart. Brush with milk and bake for 18-20 minutes or until lightly golden.

Method - Icing

STEP 1

Using half the packet of Dr. Oetker Royal Icing (165g) prepare royal icing with 1 tablespoon of lemon juice (20ml) and 1 tsp of water and mix according to packet directions. Drizzle over scones and sprinkle over Unicorn Confetti.

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