



PREP: 25 min
COOK: 30 min
SERVES: 20

Sticky Date Banana Scones

Rich, sticky dates and banana are a heavenly combination for dessert, and they work just as well in these light and buttery scones. Perfect with a dollop of whipped cream or packed into lunchboxes.

Ingredients

125g butter
1/3 cup (50g) icing sugar
2 large eggs
1 cup (280g) mashed banana (approx 3 small or 2 large)
1 teaspoon Queen Organic Vanilla Bean Paste
2 cups (300g) self raising flour
2 teaspoons baking powder
1/2 cup (80g) diced dates
1/4 teaspoon bicarbonate soda
1 tbsp boiling water
2 teaspoons milk

Method

STEP 1

Preheat oven to 180C (fan forced). Beat butter, sugar, and eggs until light and fluffy.

STEP 2

Place dates in a small bowl with bicarbonate soda. Top with boiling water and set aside for 5 minutes until just soft (not mushy). Drain excess water.

STEP 3

Add banana, dates and Vanilla Bean Paste to butter mixture and stir lightly.

STEP 4

Using a butter knife, stir in flour and baking soda to wet mixture then turn onto a floured board and knead very lightly until mixture just comes together.

Why not take a photo and share your version with us.
Tag [#queenfinefoods](#) on Instagram or post to our [Facebook](#) page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.



Method

STEP 5

Shape to a 2.5cm thick rectangle. Cut rounds using a 2.5cm cutter and place on a floured baking tray (you can use baking paper), ensuring scones are sitting close together, but not touching.

STEP 6

Brush tops with milk, and bake for 20-25 minutes until risen and golden on top. Serve with maple butter for lunchboxes or jam and cream at home.

Why not take a photo and share your version with us.
Tag [#queenfinefoods](#) on Instagram or post to our [Facebook](#) page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.