



PREP: 20 min  
COOK: 12-15 min  
SERVES: 10

## Rosewater & White Chocolate Scones

These delicate white chocolate scones are served with a fragrant rosewater and vanilla bean cream for a true morning tea treat. Just one question - is it jam first or cream first?!

### Ingredients

#### Scones

300g (2 cups) self-raising flour, plus extra to dust

¼ tsp salt

40g butter, cubed, softened slightly

2 tbsp caster sugar

60g good-quality white chocolate, chilled, coarsely grated

250ml (1 cup) pure cream, plus extra to brush

2 tsp Queen Natural Rosewater Essence

Dried rose or mixed flower petals to decorate

### Method - Scones

#### STEP 1

Preheat oven to 220°C (200°C fan-forced). Line a tray with non-stick baking paper.

#### STEP 2

Combine flour and salt in a large bowl. Use fingertips to rub in butter until mixture resembles fine breadcrumbs and butter is evenly incorporated. Stir in sugar and white chocolate.

#### STEP 3

Combine cream and Rosewater Essence. Add to flour mixture and use a flat-bladed knife to mix with a cutting action until dough comes together in clumps.

#### STEP 4

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## Ingredients

### Rosewater Cream

125ml (½ cup) thickened cream

1 ½ tsp Queen Natural Rosewater  
Essence

1 tsp Queen Vanilla Bean Paste

## Method - Scones

Use hands to bring dough together – it should be soft, but not sticky. Place on a lightly floured surface and knead lightly and briefly (about 6 times) to bring it together.

### STEP 5

Use a lightly floured rolling pin to gently roll dough out to about 2cm thick. Cut dough into 10 rounds (see Recipe Tips) using a floured 6cm round cutter, gathering any offcuts and, without over-handling, rerolling once if necessary. Place on prepared tray, about 3cm apart. Use a pastry brush to lightly brush each scone with a little extra cream.

### STEP 6

Bake in center of preheated oven for 12-15 minutes or until scones are lightly golden and cooked through; they are ready if they sound hollow when tapped on the base. Serve warm or at room temperature, split and topped with jam and rosewater cream.

## Method - Rosewater Cream

### STEP 1

Combine cream and Rosewater Essence in a medium bowl. Stir with a balloon whisk until it starts to thicken and almost reaches soft peaks stage.

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