



PREP: 15 min
COOK: 10 min
SERVES: 10

3 Ingredient Traditional Scones

You simply can't beat a warm scone, slathered in jam with a good dollop of vanilla bean cream! This traditional recipe comes together with just three pantry staple ingredients.

Ingredients

Scones

3 cups (450g) self raising flour
80g salted butter, cold
1 cup (250ml) full cream milk, cold
Extra flour, for dusting
Extra milk, for brushing

Whipped Cream

Thickened Cream
[Queen Natural Vanilla Paste](#)
Icing Sugar
Berry jam, to serve

Method

STEP 1

Preheat oven to 220C (200C fan forced).

STEP 2

Combine flour & butter, then rub the butter into the flour with your fingertips until it resembles breadcrumbs. Pour milk over the mixture then stir using a butter knife, until dough comes together.

STEP 3

Transfer dough onto floured bench, and dust the top with a little more flour. Roughly bring dough together into one smooth ball, it will be quite sticky. Press the dough down into a 2cm disc. Dip a 6 cm round cutter into extra flour then cut into rounds – do not twist the cutter.

STEP 4

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

Carefully transfer scones onto baking tray and brush lightly with milk. Gather remaining dough scraps and repeat. Bake for 12-15 minutes until top is lightly golden and it sounds hollow when tapped.

STEP 5

Whip together thickened cream and Vanilla Bean Paste to soft peaks. Serve scones warm with jam and dollop of cream.

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.