



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

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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.

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