

Buttermilk scones



Ingredients

- 3 1/2 cups self-raising flour
- 2 tablespoons caster sugar
- 60g butter, chopped
- 1 1/2 cups buttermilk
- jam and whipped cream, to serve

▪ Method

1. Step 1

Preheat oven to 220°C/200°C fan-forced. Grease and flour a 8cm-deep, 19cm (base) square cake pan.

2. Step 2

Place flour, sugar and a pinch of salt in a large bowl. Add butter. Using fingertips, rub butter into flour mixture until mixture resembles fine breadcrumbs.

3. Step 3

Make a well in the centre. Add buttermilk. Using a flat-bladed knife, stir until dough almost comes together. Place on a lightly floured surface.

4. Step 4

Knead gently until dough comes together. Press out to a

3cm-thick round. Dip a 5cm round cutter into flour to prevent dough sticking. Cut out scones. Gently press leftover dough pieces together and repeat to make a total 16 scones.

5. Step 5

Place scones, touching, in prepared pan. Bake for 15 to 17 minutes or until light golden and hollow when tapped on top. Serve with jam and cream.