



Buttermilk scones



创建人
电器

V-ZUG 瑞族
Comhair SE 自 2015 年

Preparation

500 g plain flour
100 g sugar
1 tsp salt
20 g baking powder
2 knife tip of vanilla essence
200 g butter
300 ml buttermilk

将发酵桶预加热 顶部加热/底部加热 到 **200°C**

Combine the flour, sugar, salt, baking powder and vanilla essence in a bowl. Cut the butter into small pieces, add to the bowl and mix until the mixture resembles breadcrumbs. Add the buttermilk and quickly work the mixture into a soft dough.

Sprinkle the work surface with a little flour. Flatten the dough to a thickness of about 2 cm. Cut out rounds with a 6 cm cutter. Place the scones on a lined tray and put it into the preheated cooking space. Bake.

放入食物

在 顶部加热/底部加热 期间为 **200 18 分钟°C**

Serve the scones with clotted cream and jam

配件

Baking tray

