



Buttermilk scones

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 8

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

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.

Put the food in

Serve the scones with clotted cream and jam

Accessories

Baking tray

Additional information

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