



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

Created on 25.06.2024

