Buttermilk scones

Recipe by V-ZUG Ltd.

Preparation	45 Mins
Cooking time	18 Mins
Portions	8
Appliance	Combair SE from 2015

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

(Pre-)heat cooking space to 200 °C with Top/bottom heat

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

Top/bottom heat 200 °C for 18 Mins

Serve the scones with clotted cream and jam

Accessories

Baking tray

Additional information

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