



# Buttermilk scones

Recipe by V-ZUG Ltd.



Preparation  
Cooking  
time  
Portions            8

## Preparation

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- 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

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Baking tray

