



LanCook loves scones with
strawberry jam and cream



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Served in various regions in Great Britain, there exists a variety of local recipes for type of pastry. Traditional English scones may include raisins or currants, but are often plain, relying on jam for added flavour with a touch of clotted cream. Plain or currant scones are traditionally served with afternoon tea. First, the scones are spread with jam then topped with clotted cream. This is known as cream tea or Devonshire tea.



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Plain scones with strawberry jam and cream

Ingredients:

2 oz. of butter

250 g of flour

2 tablespoons of baking powder

1/2 teaspoon of salt

110 milliliters of milk

1. Pre-heat the oven to 220c degrees and line the baking sheet with parchment paper.
2. Using the pastry brush, lightly grease the parchment paper with butter.
3. Weigh 250 g of flour and sift the flour into the mixing bowl.
4. Add 2 tablespoons of baking powder to the flour.
5. Next, add half a teaspoon of salt to the flour and baking powder in the mixing bowl.
6. Weigh 2 ounces of butter and cut the butter into cubes, using the chopping board.
7. Add the butter to the mixing bowl.
8. Using the pastry blender, mix the ingredients in the mixing bowl until they form crumbs.
9. Using the measuring jug, pour out 110 millilitres of milk.
10. Make a well in the centre of the mixture and slowly add the milk.
11. Using a fork, quickly toss the mixture with the milk.
12. Stir the mixture until it forms a dough.
13. Next, dust the kitchen counter with some flour.
14. Using your hands, put the dough onto the surface and knead for a few seconds.
15. Using the rolling pin, roll the dough into a large round.
16. Take the pastry cutter and cut out as many small rounds as you can.
17. Arrange the scones on the baking sheet.
18. Place the baking tray in the oven and bake for 12 to 15 minutes until they are