

BUTTERMILK SCONES

Ingredients:

Dough

2 cups self-raising flour

1 tablespoon caster sugar

Pinch of salt

60g butter, chilled, chopped

3/4 cup buttermilk

Extra buttermilk, for brushing

Method

Step 1

Preheat oven to 220C/200C fan-forced. Line a baking tray with baking paper. Position oven rack in the top half of oven.

Step 2

Sift flour, sugar and salt into a bowl. Add butter. Using fingertips, rub butter into flour mixture until mixture resembles fine breadcrumbs.

Step 3

Make a well in centre of mixture. Add buttermilk. Using a flat-bladed knife, stir until a sticky dough forms. Turn out onto a lightly floured surface. Knead gently until just smooth.

Step 4

Using a lightly floured rolling pin, gently roll dough out until 2cm thick. Using a 6cm round cutter, cut out scones. Press leftover dough together. Repeat to make 12 scones.

Step 5

Place scones, just touching, on prepared tray. Brush with buttermilk. Bake for 12 to 15 minutes or until golden and hollow when tapped on top. Serve with jam and cream.

#anytimebubbly

Secret Sunday Brunch in partnership with Pierre Jourdan

